EXPERIENCE JAPAN and ASIA IN NEW YORK CITY

OCTOBER, 2015 #102 FREE

CHOPSTICKS NY®

Intriguing Food Pairings with Sake, Shochu and Japanese Beer

Special Interview

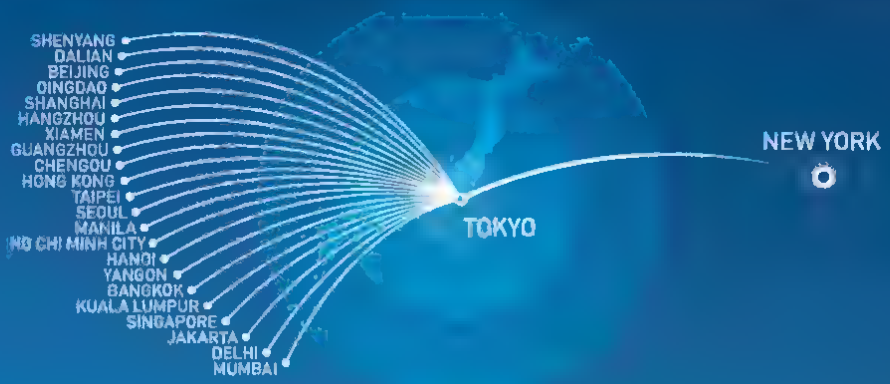
Sebastian Masuda

(Visual Artist, Art Director)

www.chopsticksny.com

And it's all By Design.

ANA has been awarded the 5-star rating for the third consecutive year



Fly ANA and experience 5-star comfort in the sky.

ANA is the smart choice for traveling from New York to Japan and Asia. Our trans-Pacific flights conveniently depart twice daily from JFK International Airport. At Tokyo, Narita, we will provide you with smooth connections to major Japanese domestic cities and Asian destinations. State-of-the-art aircraft and world-renowned Japanese hospitality will ensure superior comfort all the way to your destination.

Fly the Best of Japan to All of Asia

www.fly-ana.com www.facebook.com/flyworld.ana

ANA Inspiration of JAPAN A STAR ALLIANCE MEMBER

CHOPSTICKS NY CONTENTS

October 2015, #102

02 PEOPLE

SEBASTIAN MASUDA

"Kawaii culture" has been popular in Japan for centuries, but it is bigger than ever in the international market, today. During his visit to New York this August, Sebastian Masuda, kawaii culture guru, talks about this international kawaii boom

04 WHAT'S NEW

Cafe: Japanese style crepe house `t-swirl`

Beauty: Shiseido's new items for eye/brow/lash

Food: Ready-to-eat Karaage Chicken

Drink: New addition to sake cocktail series, Hana Fuga

Drink: CHU-HI, Japan's favorite shochu cocktail

Film: Sketch-Comedy *Yukata Cowboy*

MONTHLY FEATURED TOPIC

07 **Intriguing Food Pairings with Sake, Shochu and Japanese Beer**

Featuring:
Carpaccio, Oyster Cocktail, Chicken Wings, Roast Duck, Steak, Lobster and Cheesecake

FOOD / DRINK

18 Japanese Restaurant Review
21 Japanese Restaurant Guide
32 Test Kitchen
34 Grocery Guide

LIFESTYLE

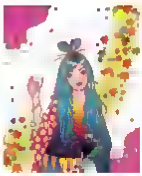
37 Shop Guide
38 Kawaii in NY
39 MONO-Logue (product review)
42 Travel: Ninja Sites
43 School Guide
45 Japanese Crossword
46 Beauty Interview
47 Beauty Guide
49 Health Guide

ASIA

52 Asian Beauty/Health: Coconut Water
54 Asian Restaurant Review
55 Asian Restaurant Guide
57 Asian Travel: Taiwan

EVENT / ENTERTAINMENT / LEISURE

58 Exhibition
58 Performance
58 Event
59 Happenings



Cover
Ponto Ponta
www.as-amid.com

The theme of the cover of this month is Japanese liquors. You can check the related topic about original food pairings of Japanese alcoholic beverages and non-Japanese dishes from page 7

President / Publisher
Hitoshi Onishi

Editor-in-Chief
Noriko Komura

Editor
Chie Tome

Writers
Nobi Nakanishi
Hisashi Oki
Melissa Perner
Maya Robinson
Stacy Smith
Julia Szabo

Proofreader
Susan Spain

Art Director
Atsushi Hayashi

Sales Manager
Noriyuki Shimizu

Sales Representative
Akiko Murakami
Ayaka Matsuo
Yimeng Yan

Member, TPNY, LLC
Tetsuji Shintani

Intern
Jazmin Justo

Published by Trend Pot NY, LLC
40 Exchange Pl. #1902
New York, NY 10005
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail: edsales@chopsticksny.com

©2015 by Trend Pot NY, LLC All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot NY, LLC is not responsible for any damage done to the contents made available through CHOPSTICKS NY

Presented by The No.1 Japanese free paper in NY. NY Japion

"(In Harajuku) people were able to freely express themselves without being bound by even the framework of fashion."

—— SEBASTIAN MASUDA

Although it's been deeply embedded in Japan for centuries, Kawaii culture has rapidly spread throughout the world this past decade. Producing the iconic store "6% Doki Doki" in Harajuku, creating artistic projects, and maneuvering visual images behind pop stars, Sebastian Masuda is the forerunner of the international kawaii boom. When visiting New York for the fashion show "Kawaii Above-Underground in NYC" (produced by NHK World for WAKU WAKU +NYC) event, he chatted with Chopsticks NY.

How do you define the word "kawaii?"
"Kawaii" is a philosophy and an ideology, so if I had to describe it with one phrase it would be "one's own small universe." This little universe is a place where no one else can enter, as it is solely for oneself. This is the base of kawaii. My sparkling, colorful creations are often featured, but that is not what kawaii is. Kawaii refers to the items you personally like, regardless of what they are, within your own small universe. That feeling is the foundation of kawaii.

It sounds like the English translation of "kawaii" as "cute" might be a misnomer.
Yes, it's slightly different. "Cute" is just a component, but we are talking about a small universe.

So this fashion show was a compilation of various small universes, creating new universes?
That's right. For me what was really fabulous about this fashion show was being able to see Tokyo from the outside via Misha Janette. This external production perspective was a fresh point of view for people like myself who are usually active within Tokyo. It enabled me to see the different ways how Americans and others abroad see us.

How did you feel about the audience's reaction to today's show?
I can't really speak for the audience, but that was my subjective response to it.

Kawaii has existed for a long time in Japan and has been constantly evolving. Why do you think it is becoming such a worldwide

phenomenon now?
Japan and especially Harajuku was the birthplace of kawaii and people there have been freely expressing themselves in their own distinctive ways since long ago. Societies abroad saw Japan as being relatively more conservative, and as a result they had a hard time being able to break through. However, Harajuku was the only place where this didn't matter, as here people were able to freely express themselves without being bound by even the framework of fashion. Via this, I think they were able to reach young people all over the world.

What do you see as being the kawaii trends for 2016?
I've never been conscious of trends, but in having kawaii spread throughout the world and become a universal language. I think we now need to define what "beyond kawaii" means. This is not just the so-called "cute" aspect but the process behind kawaii that has allowed us to get to this point. The element of desire is incorporated into this as well. I see it as the idea of sharing Japanese culture that represents this comprehensive view of what kawaii is.

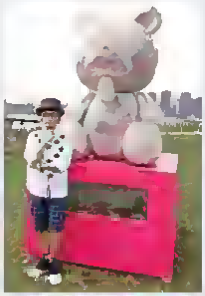
Kids and young girls are naturally kawaii, but what do you think about aging in a kawaii manner?
Although "kawaii" started out as a Japanese word which was then converted into kanji (using phonetically equivalent Chinese characters that literally translate into "able to be loved"), I think when we currently talk about the universal language of kawaii, it is likely the word "kawaii" written in English. Most people don't know the actual origin of the word. So in terms of how kawaii is used, it is employed as a way to pay respect to the sensitive and detailed creation of Japanese pop culture.

I'm not sure what to say in regard to how kawaii relates to something as specific as aging, but at any rate it is a sensibility that honors pop culture from Japan. I believe that the more kawaii spreads throughout the world, the more peaceful it will become.

— Interview by *Nonko Komura*,
Translation by *Stacy Smith*

SEBASTIAN MASUDA

Sebastian is a visual artist and director of the sensational kawaii themed concept shop, 6%DOKIDOKI in Harajuku, mecca of kawaii street fashion. He also helped boost the career of Japanese pop star, Kyary Pamyu Pamyu as an art director. He recently launched Time After Time Capsule project: Giant animal-shaped time capsules into which people can throw their own kawaii concept stuff. The kawaii-filled creatures will be turned into a sculpture garden just in time for the 2020 Tokyo Olympics.



A shot of Sebastian and his Time After Time Capsule at Day one of the WAKU WAKU +NYC festival sponsored by NHK World.

Photo by Jason DeCrow
© Associated Press

"Kawaii Above-Underground in NYC" on Air on September 26

In conjunction with WAKU WAKU +NYC, a 2 day event promoting Japanese pop culture, NHK World TV* held a fashion show "Kawaii Above-Underground in NYC", showcasing 10 leading brands that represent the current climate of Japan's kawaii culture, including Sebastian Masuda's 6% DOKIDOKI and New York based Japanese design duo, M W D 8 NYC. Curated by Misha Janette, stylist/fashion journalist/host of *Kawaii International*, a TV show that covers the latest in kawaii fashion culture straight from Tokyo, the fashion show exhibited the wide spectrum of kawaii fashion from super cute to edgy, gothic and sporty sides. The Kawaii International episode featuring this fashion show is scheduled to be aired on September 26.

***NHK World TV** is a news and lifestyle channel produced fully in English and broadcast from Japan. Offering the latest news, as well as programs featuring traditional culture and contemporary trends from Japan, the channel serves as your gateway to Japan and the rest of Asia.
nhk.jp/nhkworld

Kawaii International
www.nhk.or.jp/kawaii-i/

Photo by Jason DeCrow © Associated Press

Misha Janette (center) and models dressed in kawaii street fashion at the finale of the "Kawaii Above-Underground in NYC" fashion show.

Sebastian Masuda's brand, 6%DOKIDOKI was also featured in the show.

All Things New from Stores, Products to Events

CAFE

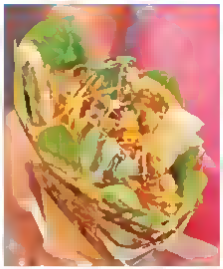
t-swirl Crepe's Healthy and Delicious

This summer crepe specialty store t-swirl opened its third New York location on East 14th Street, following its inaugural store in Flushing and other Manhattan location on West 8th Street. All of these openings have taken place over the last year, and booming business can be attributed to the uniqueness of t-swirl's offerings. Many people associate crepes with France and dessert, but t-swirl breaks the traditional mold with Japanese-style crepes in sweet and savory versions.

According to owner Jerry Lin, the Japanese aspect is thinking of crepes as being similar to sushi rolls, in that t-swirl's custom 100% rice flour gluten-free crepes can also be stuffed with various fillings. On the savory side, best sellers include smoked salmon, chicken teriyaki, BLT and shrimp with avocado, and sweet favorites are matcha chocolate truffle and matcha azuki.

In addition to high quality rice flour, matcha is ordered from Japan, gelato is from a specialty shop, and sauces such as wasabi tofu are homemade. There is an open kitchen where customers can order pre-existing crepe menu or create their own from the ingredients in front of them. Lin highlights the crepes' versatility and portability as their appeal. "They are great for any meal or snack, and our specially made holder allows you to enjoy while walking down a busy city street." Fast food has never been so healthy and delicious.

Currently there are 22 flavors, 11 sweet and 11 savory. *Matcha Azuki Bean* is one of the most popular ones.



From the savory menu *Chicken Teriyaki* (pictured) and Avocado Shrimp are customers' favorites.

t-swirl's thin crepe has a crispy texture but is strong enough to hold abundant fillings.

Crepes are all made to order. Open style kitchen allows you to watch while your order is being prepared.

t-swirl crepe (14th Street location) 247 E. 14th St, New York, NY 10003 | **(8th Street location)** 58 W. 8th St., New York, NY 10011 | www.t-swirlcrepe.com

BEAUTY

New Skin/Lash/Brow-Care Products for Beautiful Eyes

The long hot summer in 2015 is over now, and it is time for us to reset our skincare regimen for fall/winter season. Shiseido, the world's leading cosmetic/skincare company established in Japan, is releasing new items that protect, replenish and nourish the skin around our eyes, eyelashes and eyebrows.

Bio-Performance Glow Revival Eye Treatment is developed to visibly reduce uneven skin tone, dark circles, wrinkles and dullness around the eye area. This product employs technology to work on the skin's intricate network of capillaries. *Ultimune Eye Power Infusing Eye Concentrate*, on the other hand, is formulated with the technology to target the function of Langerhans cells and strengthen the multi-defensive powers of skin, leaving it smooth, resilient and glowing with fewer lines and wrinkles. *Full Lash Serum* contains rich ingredients that add elasticity and resilience to lash and brow hairs and provide powerful protection from damage for visibly full, dense lashes and brows. Use it with *Full Lash Volume Mascara*, which is also a new introduction, for your impressive eye make-up.

Shiseido has introduced many innovative beauty products in its 130 years of history. This fall, it releases several products using advanced technology. From left *Bio-Performance Glow Revival Eye Treatment*, *Ultimune Eye Power Infusing Eye Concentrate* and *Full Lash Serum*.

Full Lash Volume Mascara uses a radial brush which is slightly curved to match the natural shape of the eye. Soft fibers separate and cover each lash for full volume. It comes in two shades: Black and Brown.

Shiseido www.shiseido.com

FOOD

Tender and Juicy Japanese Fried Chicken at Home

Karaage (Japanese-style fried chicken) is a staple of the izakaya menu, as it perfectly complements sake, beer and shochu. It can also be enjoyed as a main course, bento item or a snack, but making it from scratch at home would seem to be a challenge for busy New Yorkers. But thanks to Day-Lee Foods, you can now make it in just 5 minutes.

Karaage Chicken by Day-Lee Foods is pre-cooked, frozen fried chicken made with tender, juicy chicken leg meat. It is scrumptiously seasoned and lightly battered for a nice crunch. With a subtle kick of black pepper and ginger, the bite-size, crispy fried chicken has a restaurant quality taste that you can't usually get from home cooking. You can just put it in the microwave, fry it or toast it to get crunchy karaage. It has neither added MSG nor is greasy, so it's good for both health-conscious people and children.

Day-Lee Foods, Inc. www.day-lee.com | www.crazycuizine.com

DRINK

Introducing New Flavors of a Popular Sake Cocktail

Hana Fuga is a sparkling saka-base cocktail with a touch of fruitiness. It is made by Dzeki Sake, a long-standing sake brewery with over 300 years of history. This September, for the Hana Fuga series Ozeki introduced a new Yuzu flavor and renewed the existing Peach flavor.

The yuzu flavor has a refreshingly crisp taste and a clean aftertaste from the yuzu citrus, which makes you want to drink one after another. The new peach flavor, with increased amounts of peach juice, exhibits a distinctive aroma and sweetness from the summery fruit. To appreciate Hana Fuga's elegant taste, it is recommended to pour it into a wine glass, flute glass or tumbler. While it can be enjoyed as an apentif like Champagne, it matches well with foods. Hana Fuga's alcoholic content is as low as 5%, so it is a great introductory sake for those who typically stay away from this drink.

Ozeki Sake (USA) Inc www.ozekisake.com

DRINK

Shochu Base, Low Alcohol Cocktail in a Can

Though they're not common in the U.S. as of yet, cocktails with a shochu base are hugely popular in Japan. Shochu, Japan's traditional hard liquor often cut with refreshing beverages, like citrus juice, sparkling drinks and oolong tea, is low in alcohol content and easy to drink. Although there's no rule for the mixers, the most common style is a fruity, sweet and sparkling one. This September Sangaria, Japan's leading beverage company, just released a canned ready-to-drink shochu cocktail called *CHU-HI* in New York. It is the exact same product that has sold well for the company in Japan. It is great to drink straight or on the rocks on its own, but can also be paired well with any food. It's a terrific alternative to beer. Since it's low in alcohol and boasts a refreshingly light taste, it appeals to even lightweights. As of now there is only a grapefruit flavor, but new flavors will be coming in 2016.

Sangaria www.sangaria.com/chu-hi.html

FILM

Sketch-Comedy *Yukata Cowboy* To Be Released Online

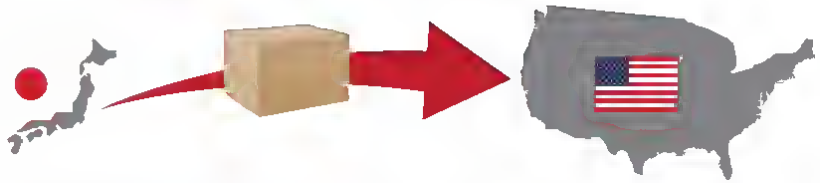
Inspired by the true mishaps of Japanese-American filmmaker, Atsushi Ogata, *Yukata Cowboy* is a cross-cultural sketch comedy series depicting the experiences of the most mistaken man in the world. With a cowboy hat, Japanese yukata (traditional cotton kimono worn in the summer) and rapid-fire tongue, Yukata Cowboy drifts across the U.S., Japan and Europe. In each country he tries to fit in, but the more he tries, the more he is mistaken for someone else. An alumnus of Harvard and MIT, Ogata himself plays Yukata Cowboy as well as the multiple characters he meets. Each episode focuses on an aspect of everyday life from the perspective of a cross-cultural traveler, such as going on elevators, riding bikes, taking trains and making friends. Ogata uses a witty and light-hearted tone to re-enact his adventures, making them amusing and enlightening for multi-cultural audiences.

Yukata Cowboy will be released online at yukatacowboy.com from mid-November following the current weekly pre-release of "behind-the-scene" shorts.

Yukata Cowboy tap dances along the stairs. Beverly Hills
Photo by Phil Hughes © Globetrot Productions 2015

www.yukatacowboy.com | www.youtube.com/c/yukatacowboy

TENSO JAPAN



5 reasons why you should choose Tenso JAPAN

* Tenso means forwarding service in Japanese

1 Same day shipping fee notification guarantee!

At Tenso JAPAN, we will notify you of the shipping fee for your package the same day it is delivered to us.
Your package will be delivered within 3 days at the quickest!

2 5% off EMS rates!

Only Tenso JAPAN offers a shipping fee discount!

3 Handling fee only JPY 150!

The handling fee is a flat JPY 150, even for heavy packages!

No.1 in the industry
1.2 million orders fulfilled

Total number forwarded from Jan 2010 - Jun 2015 via EMS & international courier

4 Only we offer free insurance!

For a peace of mind should unexpected damage occur!
The item amount will be compensated!
Get free insurance with our current promotion!

5 Gift points for shopping

JSHOPPERS.com Used by 600,000 people in 120 countries around the world!

You can enjoy bargain shopping on JSHOPPERS!
JSHOPPERS is an online shop that sells 10,000 items such as Japanese fashions and daily life items.
100 points can be used as JPY 100.

TensoJAPAN

www.tensojapan.com

Intriguing Food Pairings with Sake, Shochu and Japanese Beer

Sake and sushi, wine and cheese, beer and sausage, etc.—you hardly ever go wrong when you order food and drinks originating from the same culture. Many people tend to stay within their comfort zone, and shy away from crossing over the boundaries of food and drink pairings. However, you'll find it more gratifying to try unique pairings across cultures, which is actually not that difficult. Today, there are a variety of Japanese alcoholic beverages available in the U.S. to try this intriguing matchmaking of flavors. Here we choose seven dishes and 28 brands of Japanese drinks that go amazingly well with each other.

Azumaichi Junmai Daiginjo

Using locally grown Yamadanishiki rice, this junmai daiginjo's charm point is its fruity ginjo aroma and well balanced taste with a unique acidity and astringency. It has a wonderful tropical fruit aroma like passion fruit that is very enticing, and when in the mouth, a delicate sweetness spreads to all corners. With a solid core to the body and a rich aroma, it is an unusually versatile daiginjo that can pair with heavier dishes like meats, poultry and richly flavored seafood and vegetable dishes such as paella and gratin. But it makes a particularly great pairing with light dishes like carpaccio. Azumaichi Junmai Daiginjo's clean finish and the refreshing acidity create a nice harmony with elegantly flavored white meat fish carpaccio in the mouth. The brewery takes pride in growing their own Yamadanishiki rice, which is polished down to 39% in this sake. It is best enjoyed slightly chilled.

Guchouda Brewery Co., Ltd.
www.azumaichi.com
Distributed by New York Mutual Trading, Inc.

MIO Sparkling Sake

Crafted with rice, water and koji in the traditional brewing style, MIO is a refreshing sparkling sake with hints of apple and pear. You can enjoy it on its own, but it goes miraculously well with a white fish carpaccio. Take the first sip just to coat the inside of the mouth. Then take a piece of the carpaccio, and another sip of the sake. Wait for the flavors to unfold. You will not believe how this sake can draw out the umami from fish, allowing the flavors to come alive, as the sake enhances the sodium from the sea and clings to the olive oil in a perfect marriage. It just seems to be able to brighten up flavors as well as open up a whole new window of flavors when combined with food. The sake has a clean finish that is so refreshing and inviting. You will never want to put your chopsticks down.

TAKARA SAKE USA INC
www.takarasake.com
Distributed by New York Mutual Trading, Inc.

CARPACCIO

Suiyoubi no Neko (Wednesday Cat) Belgian White Ale

This beautiful Belgian white ale from Yo-Ho Brewing Company, one of the most popular craft beer companies with a cult-like following in Japan, boasts the aromas of coriander, cloves, green apple, orange peel and banana. It has a medium-light mouth feel and a refreshing, light citrus flavor that is sweet and sour and a little wheaty on the nose. Its summery lightness creates a match made in heaven with carpaccio. Because it actually uses coriander and orange peel for flavoring, there is an herbal taste that is great with the fish and salt from the ocean, while the subtle bready flavor from the Belgian yeast cuts through the brininess. Despite the fruitiness, it has a clean, delicate finish that gently quenches the thirst. Its smooth and easy to drink nature attracts many female fans.

Yo-Ho Brewing Company
www.beveragetraders.com/yoho-brewery.html
Distributed by Domaine Select Wine & Spirits LLC.

Ura-Gasanryu Koka

The Ura-Gasanryu Koka from the Gasanryu line of Shindo Sake Brewery attracts very diverse fans who love the aromatic, airy characteristic of this sake. It is made in the same way the brewery's competition sakes are made, so its quality is as high as their daiginjo styles. This honjozo-type sake is a humble sake that does not like to be too assertive, which makes it pair very well with a simple white fish carpaccio. The sake brings out the flavors of the light fish while it embraces the sweet and sour sauce. Needless to say, it is great with most Japanese foods, and even Italian foods, such as pizza and pasta, are also enjoyable with this sake. It recently received a trophy at the International Wine Challenge, making this a timely sake to try.

Shindo Sake Brewery Co., Ltd
www.kuroizaemon.com
Distributed by JFC International, Inc.

Asahiyama Junmai

Asahiyama Junmai, produced by Asahi-Shuzo, embodies the climate of Koshiji, home of the brewery known for heavy snow and long, cold winter. The sake is made with only locally grown rice with a profound body and sharp aftertaste with sweet umami from the rice and pleasant acidity. It is a perfect match for foods with a robust flavor, and it particularly complements the umami of raw oysters. Asahiyama's acidity balances out the oyster's aroma from the ocean while harmonizing with the sweet and sour cocktail sauce. A sharp kick at the end stimulates your appetite, making you crave another sip. The junmai sake shows different faces depending on temperatures. It is refreshing when chilled. It tastes rich at room temperature; And it becomes sharp when warmed. During the cold season from autumn to winter, it is recommended to drink warm. Try it at different temperatures and enjoy the wonderful transformation of this sake.

Asashi-Shuzo Sake Brewing Co., Ltd.
www.asahi-shuzo.co.jp
Distributed by New York Mutual Trading, Inc.

Gasanryu-Gokugetsu

This junmai daiginjo from Shindo Sake Brewery has been winning top positions in international sake competitions all over the world for years. Made by using locally grown sake rice, Gasanryu-Gokugetsu has come to represent the Gasanryu series, possessing a delicate quality that accompanies elegant dishes as well as balances rich flavored dishes. This incredibly high quality daiginjo is very aromatic often compared to white wines, and is enjoyable not only with Japanese food but also with lighter French dishes. Being high in alcohol content, it has a crispness that cuts right through fishiness, making this sake a great partner to the oyster cocktail. While its softness disperses and fills the mouth slowly, it intertwines with the milkiness of the oyster, creating a harmony to the very end. Best enjoyed chilled or at room temperature. Shindo Sake Brewery makes their own local sake rice, which is utilized in this sake as well.

Shindo Sake Brewery
www.kurouzaemon.com
Distributed by JFC International Inc.

OYSTER COCKTAIL

Photo by Takahiro Kanayama

Kaori Junmai Ginjo

It was about 30 years ago that this junmai sake was created, aiming to spread the beauty of Japanese sake to the world. Refreshing and light-bodied with the aroma of Muscat grapes, banana and melon, Kaori Junmai Ginjo can be enjoyed with many Western style dishes just like white wine. In particular, it perfectly complements an oyster cocktail as its fruity and smooth taste balances out the oyster's creaminess and oceanic aroma. It is produced by Yamagata Honten in Yamaguchi Prefecture by using locally harvested sake rice and soft water in a cold-brewing style that creates a mild and refined quality. With this excellent taste profile, Kaori Junmai Ginjo is known as an ideal table sake, which is versatile in pairing with food. In addition to complementing an oyster cocktail, the sake goes well with white fish meuniere and grilled fish. It is best enjoyed chilled.

Yamagata Honten Co., Ltd.
www.yamagt.jp/ustop
Distributed by JFC International, Inc.

Shichida Junmai

This junmai sake from Tenzan Brewery in Saga Prefecture has a substantial body and power with an elegantly calming aroma. Its light sweetness stands out first, and then its rich rice flavor spreads throughout the mouth followed by a crisp acidity that tapers nicely in the end. Just one sip of Shichida Junmai absolutely brightens up your mind. This multi-faceted junmai sake is known as a perfect table sake that accompanies any cuisine from juicy meat dishes to delicate sashimi. But Shichida Junmai's rich rice flavor with a beautiful balance of sweetness, acidity and umami goes nicely with an oyster cocktail. The fresh oyster's milky yet bitter taste is embraced by the junmai sake. Whether with simple lemon juice or with spicy tomato flavored cocktail sauce, Shichida Junmai's calmingly sweet honey note and refreshing aroma of green apples wonderfully wrap up your dining experience.

Tenzan Sake Brewery
www.tenzan.co.jp/en/
Distributed by JFC International Inc.

Funaguchi Kikusui Nama Genshu

This unpasteurized, undiluted "funaguchi" sake was once a rare treat served straight from the tank only to brewery visitors. The Kikusui brewing company was able to commercialize this in 1972 by putting it in a can. This nama (unpasteurized) -sake has a rich, fresh fruity taste and with a high alcohol content of 19% it packs a punch. Funaguchi Kikusui's distinct body and rich umami, unique characteristics for unpasteurized sake, go particularly well with juicy chicken wings. This sake also harmonizes with the spicy kick of powerful sauce on chicken wings, arousing your appetite. You can enjoy this sake chilled or on-the-rocks, and if you want a twist add a slice of lemon or a cucumber stick. This sake comes in a convenient single serving size and has been cherished as a light travel companion, or for a quick night cap all over Japan for more than 42 years.

Kikusui Sake Co., Ltd
www.kikusui-sake.com/home/en/
Distributed by New York Mutual Trading Inc.

Heihachiro

Heihachiro is a thick-boned highly aromatic shochu, made with carefully selected Kotobuki variety sweet potato and black koji. Boasting a deep, well-rounded aroma reminiscent of brown sugar, malt and tapioca with vibrant mineral tones, it gets along with rich, juicy dishes like chicken wings very well. Its nutty and caramel-like nose complements the umami from juicy meat while it harmonizes with the powerful chicken wing sauce. Heihachiro can easily reset the palate to enjoy each bite after the last. It also has the power of embracing buttery, smoky and juicy flavors and exhibits a heavenly match with dishes like beefsteak topped with foie gras, yakitori, grilled eel and tuna tartare. The drinking style is also versatile. Dilute 1 to 1 with hot water or cold water to enjoy a mild attack on the palate during the meal. On-the-rocks and maewari (cut with water one day in advance) styles are also recommended. It's Kosher certified.

Kyoya Distiller & Brewer Co., Ltd
www.kyo-ya.com
Distributed by JFC International Inc.

CHICKEN WINGS

Nanbu Bijin Tokubetsu Junmai

In addition to the medium bodied, citrusy and refreshing orange juice-like quality, this sake exhibits a rich, rice flavor that gives it a gentle body. It is a sake that can definitely stand on its own, but when it comes to pairing, it is one of the most versatile ones out there. With the nose of ripe fruit, the fully rounded, well-balanced flavors can pair with anything from light appetizers through the hearty main course, and even to rich dessert, making it the ultimate table sake, but pairing it with juicy, robust, sour and complex flavored chicken wings is when this sake's personality truly shines, enhancing the depth and umami of the meat. There is no wrong way to enjoy this sake. Chilled, on-the-rocks, or even warmed, this sake will show a different side of itself that is equally enjoyable. It's also Kosher certified.

Nanbu Bijin
www.nanbubijin.co.jp
Distributed by New York Mutual Trading Inc.

Yona Yona Pale Ale

This unique American Pale Ale (APA) crafted in Nagano, Japan, has wonderful layers of flavors. A pale ale malt and two kinds of caramel malts from England are blended to give loads of sweet fruit aromas along with a burnt sugar tone. The citrus flavor from the highest quality Cascade hops balances out a bitterness and sweetness, making it a perfect pairing with chicken wings with all varieties of sauces. Whether it is mild, medium, hot, spicy, teriyaki or barbecue, this sessionable APA will definitely quench your thirst. Yona Yona Pale Ale uses carefully selected ingredients and employs a painstaking process to give this complex yet mild flavor with toffee and an ever pleasant grapefruity-hop presence. It finishes clean and dry with a lip-smacking, lingering hop bitterness. Global acclaims include awards like the Gold Medal in the International Beer Competition, the Grand Gold Medal in the Monde Selection, and the Diamond Prize in the Japan Craft Beer Selection.

Yo-Ho Brewing Company
www.beveragetraders.com/yoho-brewery.html
Distributed by Domaine Select Wine & Spirits

Azumaichi Yamadanishiki Junmaiginjo

Gochouda Brewery takes pride in being the brewery in which sake-making begins with the growing of rice. Made with house-grown Yamadanishiki rice, this award-winning junmai ginjo sake exhibits a dense rice flavor, calming aroma, depth and suppleness. Its robustness makes a great match with fatty, hearty dishes. The best example is roast duck. The umami of the dish balances well with the bold flavor of Azumaichi Yamadanishiki Junmaiginjo. The sake also boasts an aroma reminiscent of rich tropical fruit, a distinctive acidity, and a nice astringency, which create a beautiful harmony. This complex character all comes from the power of Yamadanishiki rice that is polished until 49% of its original size remains. It also goes well with poultry and seafood dishes. Best enjoyed slightly chilled. It was the gold medal winner of the 2014 Junmaishu Competition.

Gochouda Brewery Co., Ltd.
www.azumaichi.com
Distributed by New York Mutual Trading, Inc.

Jizake Tenzan Junmai Genshu

Adorably wrapped with bamboo skins one by one, this undiluted, unfiltered junmai sake has been hugely popular both in Japan and overseas. Brewed with the mineral-rich waters from the Tenzan Mountain range in Saga Prefecture, one of the famous spring waters in Japan considered highly suited for sake-making, and using local Saganohana sake rice, the sake has a "masculine" quality typical to the sake produced from these waters, which is dry, full-bodied, and full-flavored. Elegant and smooth, the sake has notes of lemons, apples, and cantaloupe. The pronounced rice flavor makes it rustic, and its long lasting flavor accompanies slightly acidic, bold and equally long flavors of cooked meats perfectly, such as roast duck. It is best served chilled or on the rocks. Surrounded by nature's beauty, the brewery's location is famous for the many fireflies, the beautiful, pristine waters attract, indicating the purity of the water.

Tenzan Sake Brewery Co., Ltd.
www.tenzan.co.jp
Distributed by Wine Of Japan Import, Inc.

ROAST DUCK

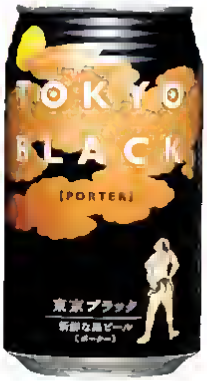
KASUMI TSURU KIMOTO EXTRA DRY

Kasumi Tsuru, meaning "The Crane of Kasumi", was named after the remote coastal town of Kasumi in Hyogo Prefecture, which is known for its fresh seasonal crabs, idyllic spring baths and exquisite local sake. Produced in the traditional, labor-intensive method called "kimoto" which yields rich, complex and elegant flavors with a lovely sense of balance and refinement, Kasumi Tsuru Kimoto Extra Dry sake has a sophisticated savory and smoky taste with earthy notes of roasted nuts, shiitake mushrooms and dried fruit. The rich fattiness of roast duck combined with its slightly gamey taste will marry well with the savory richness and earthiness of the sake. The kimoto method lends towards higher acidity which will cut through the fattiness of the duck. The sake also complements a wide range of light to medium-bodied foods such as poultry, seafood, sashimi and salads. This is the ideal sake for whiskey and big red wine drinkers.

Kasumi Tsuru
http://sakeone.com/kasumi-tsuru
Distributed by Elmira Distributing Company / Southern Wine & Spirits of New York

Tokyo Black Porter

This robust American Porter style dark beer from Yo-Ho Brewing Company comes in a can, and has a distinct roasted cocoa-like aroma with an extremely rich texture, a smokey mid-palate, and espresso like complexity accompanied by a creamy head. Being a very bold beer, it goes incredibly well with flavors such as roast duck and bulgogi. The nutty aroma reminiscent of molasses and coffee, bitterness from the dark specialty roasted malts, and the spicy bitterness from the Perle hops, combined with notes of fruit and dark chocolate, can withstand dishes with strong flavors. This well-balanced porter has a sweetness and slight carbonation, making it a great food companion that brings out other flavors. Although it pours out very dark, it is not as bitter as one might expect, and very easy to drink.



Yo-Ho Brewing Company
www.beveragetraders.com/yoho-brewery.html
Distributed by Domaine Select Wine & Spirits LLC

CHU-HI Grapefruit

With a refreshing flavor and low in alcohol content, a shochu cocktail drink made with sparkling water and a fruit flavor mixer is one of the most favorite alcoholic beverages among Japanese people. It's a Japanese style highball, given the name "Chu (coming from shochu)-Hi (coming from highball)" This spritzy drink pairs well with everything from grilled fish to meats to light vegetable and seafood dishes. As soon as it was released in Japan, Sangaria's CHU-HI Grapefruit, the company's interpretation of the popular shochu cocktail, became a favorite companion to barbecue for its versatility with food, and its refreshing characteristic is perfect for the summer time. The crisp taste from shochu goes with even the overpoweringly earthy, meaty flavor of steak. The sharp finish cleanses the palate so that every bite is fresh. With the alcohol being only 5%, it's a great alternative to those who do not like beer or strong alcohol. CHU-HI Grapefruit is a new introduction in the U.S. market this fall.

SANGARIA USA
www.kokusui-sake.com/home/en/
Distributed by New York Mutual Trading, Inc.

KOZURU KURO

This sweet potato shochu made with black koji is a product from Komasa Jyozo, a distillery from Kagoshima Prefecture, which has 130 years of history specializing in premium shochu. The full, robust characteristics typical to traditional potato shochu make this great with rich foods because it can hold its own against strong flavors. Kozuru Kuro, crafted with carefully selected Koganesengan variety sweet potato by steaming at a low temperature, has a dense body, making it exceptionally nice with heavy, juicy steak. The shochu and steak are equally high in umami content, so when their complex umami profiles combine, they enhance each other's flavors. The smoothness coming from black koji also embraces the richness of steak. If you drink it on the rocks or mizuwan (cut with cold water), you can enjoy its sharpness. If it's oyuwari (cut with hot water), its round aroma wafts up. To enjoy the smoothness fully, try maewari (mix the shochu with water one day before at 5:5).

KOMASA JYOZO CO., LTD.
en.komasa.co.jp
Distributed by JFC International, Inc.

STEAK

TSUKUSHI KURO Label

This barley shochu, made from black koji, has a great boldness with a nutty depth, complexity, and gentle mouth feel. You'll notice all these taste profiles once you sip the premium shochu. It's blended with 5-year old genshu (unfiltered shochu), and it has a natural, powerful body that is nicely rounded. Its subtle spiciness with a refreshing aftertaste matches well with the wild umami of the steak, which in turn enhances the beautiful umami of the barley. Other foods that can pair nicely with this shochu include oily silver fish, yakitori with tare, and other umami rich, oily dishes such as the motsuni (pig intestine stew). Spicy dishes such as Thai cuisine would also work well. It has a distinct and pleasant sweetness from the barley that is not obvious at first but gradually spreads in the mouth, stimulating the appetite with every sip. Oyuwan with 5:5 ratio or mixing with soda are great ways to enjoy this shochu.

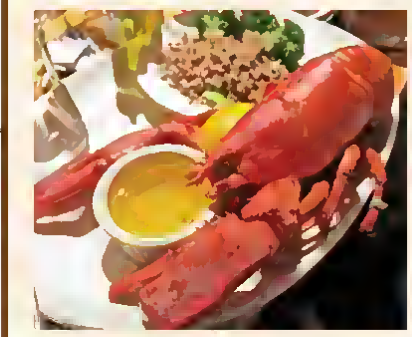
Nishiyoshida-Shuzo, Inc
www.nishiyoshida.jp
Distributed by New York Mutual Trading, Inc.

Yoshinogawa Gensen Karakuchi

Located on the outskirts of the snowy city of Nagaoka in Niigata Prefecture, Yoshinogawa Brewery is the oldest brewery in the prefecture. They combine age-old traditions with modern technology to brew delicious sake for today. The brewery's Gensen Karakuchi is a classic, extra-dry style that reflects the features of Niigata sake. Clean and dry with integrated notes drawn directly from the Niigata climate, this saké offers mountain water notes, earthy moss and minerality all softened by fresh orchard fruits. The dry quality allows it to work with the rich fat of a grilled steak. Also, a steak with sauteed mushrooms and onions enhances the earthiness of Gensen Karakuchi which finishes with subtle hints of pepper. Recommended served warm or only lightly chilled. This lovely, crisp brew is exceptional to explore whether you are a sake novice or enthusiast.

Yoshinogawa
http://sakeone.com/kasumi-tsuru
Distributed by Elmira Distributing Company / Southern Wine & Spirits of New York

LOBSTER



Aooni IPA

This English style IPA from one of the most creative craft beer makers in Japan Yo-Ho Brewing Company, is a true beer drinker's beer It boasts a unique grapefruit-like bitterness that is both striking and alluring, and its amazing balance with the rich malty flavor and fruit notes such as papaya, ripe mango and orange zest makes a perfect pairing with a delicacy from the ocean, lobster While the fruit notes interact nicely with the sweetness of the lobster meat, the bitterness cuts through the brine taste of the ocean The distinct hop bitterness and the unusually malty flavor are achieved by the generous amount of hops and malt used more than 1 5 times the normal amount Despite the malt-heavy ratio, the beer manages to be very refreshing and not at all heavy With its assertive bitterness that is addictive, it truly lives up to its name meaning "blue ogre"

Yo-Ho Brewing Company
www.beveragetraders.com/yoho-brewery.html
Distributed by Domaine Select Wine & Spirits

Goriki Junmai Ginjo Nama Muroka

Chiyomusubi Sake Brewery located in Tottori Prefecture, is known for its powerfully bold yet beautiful tasting sakes, and this unpasteurized and unfiltered junmai ginjo sake is no different. The sake rice used is the legendary Goriki variety that creates elegant sakes with a nice acidity Once in the mouth, its refreshing fruity taste unfolds and a flavor of green apple comes alive in the finish Its clean taste pairs extremely well with seafood, which the home of the brewery is famous for It is particularly nice with lobster It is made in a style called "shizuku sake" or "drop" sake where unfiltered sake is placed in a canvas bladder and suspended The sake that oozes out of the canvas is the most delicate sake, making it perfect to pair with the buttery taste of lobster This is also a sake that ages well The more it ages, the more flavorful it gets

CHIYOMUSUBI SAKE BREWERY CO., LTD
www.chiyomusubi.co.jp/index_eng.html
Distributed by JFC International, Inc

Kappa no Sasoi-mizu

From an esteemed shochu distillery with about 180 years of history, Kyoya Distiller & Brewer, Kappa no Sasoi-mizu is a mild, refreshing type of sweet potato shochu carrying a deep undertone and firm structure Its distinct hazelnut, walnut and peanut flavors go great with sweet, elegant lobster meat. Whether it's served with rich lemon butter sauce or pungent tomato sauce the shochu, with its revitalizing aroma reminiscent of orange peel and pineapple helps reset your palate and makes you want to try more bites This shochu also pairs magnificently with raw seafood dishes like sushi sashimi, and seafood carpaccio as well as fried dishes such as tempura fried calamari, fried chicken and fried potato To enjoy Kappa's sophisticated tastes, it's recommended to drink on-the-rocks cut with soda and served with lime, mizuwari (cut with cold water), or maewari (cut with water one day in advance) in a wine glass Kosher certified

Kyoya Distiller & Brewer Co., Ltd.
www.kyo-ya.com
Distributed by JFC International, Inc.

Kawabe

This rice shochu from Sengetsu Shuzo is made from water from Kawabe river in Kumamoto Prefecture and the rice that grows in it. The Kawabe river is one of the most pristine rivers in Japan and the trademark of this shochu is the clean and fresh aroma reminiscent of the very river it is made of The shochu also has a sweet and decadent aroma like a ginjo sake with a soft mouth feel Once in the mouth, a delicate flavor unfolds and then quickly retreats It makes a particularly sensational harmony with the unique elegance and umami of lobster A touch of bitterness nicely crosses out lobster's briny flavor Being so decadent, it is also very enjoyable on its own straight, or on the rocks But the real way to appreciate shochu of this quality would be do it old school blend it with water the day before, maewari, to really bring out its smoothness

SENGETSU SHUZO CO.,LTD
www.sengetsu.co.jp
Distributed by New York Mutual Trading Inc.

Azumaichi Yamadanishiki Junmaisyu

This full-bodied junmai sake uses 100% Yamadanishiki rice polished to 64% remaining size, meaning it maximizes the taste profile of the excellent sake rice. The sake was brewed very carefully so that it could retain as much umami as possible. The result is a very deep, dense rice flavor that can withstand equally rich tastes, such as sweet and creamy cheesecake. The gentle sweetness, profound body and elegantly round mouth feel from the rice complement cheesecake's rich and satisfying flavor. Also, the sake has a quiet aroma, a delicate freshness, and a fullness that is well balanced, making it a great companion to salty-sweet kabayaki style dishes, meat dishes and strongly flavored fish. The deep flavor is particularly suited for kanzake (warm/hot sake), but it is also enjoyable chilled, and its worth exploring the sake at every temperature as it shows a new personality with each temperature change.

Gochouda Brewery Co., Ltd.
www.azumaichi.com
Distributed by New York Mutual Trading, Inc.

CHEESECAKE

KIKUSUI PERFECT SNOW

This unique nigori sake is sweet and rich, yet crisp and dynamic. With a high alcohol content of 21% and a creamy taste, this nigori has a strong impact. With one sip its uniqueness is apparent as the sweetness spreads across the palate leaving behind the textured rice granules, yet achieving a crisp clean finish. The creamy texture and floral notes with a strong kick go amazingly great with cheesecake. PERFECT SNOW comfortably intensifies the smooth and mellow taste of cheesecake while it cleanses the thick texture that lingers in the mouth. The sake also pairs well with full-flavored dishes traditionally complemented by red wines such as well-seasoned steak, spicy dishes and Korean cuisine. Due to the full body and high alcohol content there are more drinking possibilities straight, on-the-rocks, simply mixed with your favorite juice or even as part of a new cocktail. This is a really fun new type of nigori sake.

Kikusui Sake Co., Ltd.
www.kikusui-sake.com/home/en
Distributed by New York Mutual Trading, Inc.

SAYURI

SAYURI is a junmai and nigori style sake made with only selected rice and rice koji by long standing and upscale sake brewery HAKUTSURU SAKE BREWING CO., LTD. Brewed carefully with the natural water of Rokko, Hyogo Prefecture, it boasts a pleasant sweetness and clean finish. "Sayuri" means "little lily" in Japanese and the name is apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy saké with a deliciously smooth finish. This smooth creaminess of SAYURI intensifies the rich flavor and silky texture of NY cheesecake, especially one topped with a dark, tart cherry sauce. Also, SAYURI can balance a savory blue cheese or herb cheesecake with its creamy floral notes. This junmai nigori sake is quite versatile, complementing not only desserts but also spicy fare and grilled meat.

Hakutsuru
http://sakeone.com/hakutsuru
Distributed by Southern Wine & Spirits of New York

Yuzuomoi

This yuzu liquor made from natural yuzu juice and junmai sake has an elegant balance of the pleasant tartness of yuzu and mild sweetness of sake. Produced by Yamamoto Honke, established in Kyoto in 1676, Yuzuomoi is a true sake beverage that deserves respect for its quality. Using the entire fruit--from flesh to the rind--of the finest quality yuzu from Kochi Prefecture, the liquor captures the whole essence of the fruit in a bottle. Its refreshing texture, beautifully sharp mouth feel and yuzu citrus flavor that comfortably spread through the mouth make it a great counterpart to a rich and creamy taste, particularly a perfect partner to the decadent cheesecake. Just like sweet and tart cheesecake sauces, Yuzuomoi complements the dessert naturally. Its beautiful, pale yellow color and sweet aroma are also enticing, and it is a challenge to put down the glass once you start.

Yamamoto Honke Co., Ltd.
www.kyotosake.com
Distributed by JFC International, Inc.

Distributor List

Sake, shochu and beer featured in the pairing articles from page 8 to 14 are distributed by the following companies. Contact them to check out the information on the liquor stores, restaurants and bars that carry those drinks

New York Mutuel Trading, Inc.
77 Metro Way
Secaucus, NJ 07094
TEL. 201-933-9555

Wine of Japan Import, Inc.
235 West Parkway
Pompton Plains, NJ 07444
TEL. 973-835-8585

JFC International, Inc.
55 Wildcat Way
Linden, NJ 07036
TEL: 908-525-4400

Southern Wine & Spirits of New York
313 Underhill Blvd., P.O. Box 9034
Syosset, NY 11791
TEL: 516-921-9005

Domaine Select Wine & Spirits LLC.
105 Madison Ave., 13th Fl
New York, NY 10016
TEL. 212-279-0799

Elmira Distributing Company
374 Upper Oakwood Ave
Elmira Heights, NY 14903
TEL. 607-734-6231

SAKE-GUIDE.COM

List of over 100 sakes, shochus, beers and other Japanese liquors

- Pick-up sake or shochu
- Cocktail recipe using sake, shochu, beer or Japanese fruit liqueur
- Sake/shochu brewery report

Sho Chiku Bai
松竹梅
Let's Eat (& Drink!)
Explore the Sake-Pairing Potential...
Savor the Unexpected
With Sho Chiku Bai Sake, turn an everyday meal into a special experience.
REI
In every course of meal time, with all your favorite dishes, REI will indulge you with its versatility. Discover Ginjo Draft at its best.
Organic NAMA
Made from selected Organic rice, Organic Nama will pair perfectly with well seasoned food or deep fried dish.
MIO
MIO Sparkling Sake pairs beautifully with appetizers & desserts.
Rei
Junmai Ginjo Draft
Sho Chiku Bai
Takara Sake USA Inc. / www.takarasake.com

All aboard!
Chu Chu-Hi Train!

Arriving in New York in Fall 2015

CHU-HI

6% Alcohol

Drink Responsibly

Imported from JAPAN

Available at participating Grocery and Restaurants

Distributed by JFC INTERNATIONAL INC www.jfc.com

SANGARIA

www.sangaria.com

100年分の感謝を未来へ

100 YEARS

CHOYA

SHISO & HONEY FLAVORS

NEW FLAVORS

"Shiso" is flavored with shiso herb, which gives it a unique aroma

"Classic" is an authentic umeshu which provides a sweet and tart taste with a stony aroma

"Honey" is made without sugar, which has a pleasant honey taste

CHOYA

CHOYA UMESHU USA INC.
www.choya.com

Drink Responsibly

Imported & Distributed by
New York Mutual Trading, Inc. / Kyodo Beverage Co., Inc.
TEL: 201.933.9555 / www.nymtc.com

Japanese Restaurant Review

Teshigotoya
•
AZASU
•
Tastings Social Presents Mountain Bird

Cooking

Yuzu Kosho BBQ Pork

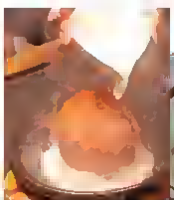
Listings

Japanese Restaurant
•
Grocery Store

Teshigotoya

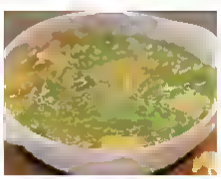
432 E. 13th St. (bet. Ave. A & 1st Ave.) | New York, NY 10009
TEL. 212 777-3174
Tue-Sat: 5:30-10:50 pm Sun: 5:30-10:30 pm

New York foodies may think they've tried every possible spin on Japanese cuisine. But how many have tried... Japanese-Mediterranean? That's the unique concept of Teshigotoya, an East Village eatery where irresistible flavors of Spain and Italy harmonize deliciously with culinary classics from the Land of the Rising Sun. Think tapas-meets-omakase. "This is not fusion cuisine," emphasizes owner Yuta Kobayashi. "It's international." The menu is in the capable hands of talented chef Kenta Rosenfield, who prepares and plates food to excite all of a diner's five senses. Rosenfield is big on seasonal ingredients, so to celebrate the height of Autumn, he's created 20 special, seasonal menu options showcasing harvest delicacies. (Sea urchin fondue, anyone? It's a brilliant blend of uni, yellowtail, octopus, prawns, and steamed veggies.) Get the specials while they're hot, for next month they'll be gone! That's OK—the regular menu offers 80 delicious dishes that are served year-round—including the excellent egg croquette. Deciding what to drink with your meal is a no-brainer: simply choose from the splendid selection of spirits, including sake, shochu, wine, whisky and beer. Or, if you're stumped, Mr. Kobayashi—who happens to be a sake sommelier—is happy to advise you on the perfect pairing.



Creamy soy-scented sauce is poured over Teshigotoya's sizzling-hot *Egg Croquette*.

Chicken meatballs are artfully presented on skewers with five different sauces—basil, spicy cod roe, sea urchin, yuzu-pepper and salty plum.



Dip bread into aromatic *Ahijo*, a blend of pike mackerel with olive oil, anchovy, garlic, red and shishito pepper, gingko nuts, eringi mushrooms, and dill.

Teshigotoya's elegant interior is the ideal setting for its menu's innovative tapas meets-omakase vibe.

3 Best Sellers		
	• **Egg Croquette**	$8.50
	• **Chicken Meatballs**	$16
	• **Ahijo**	$16

AZASU

49 Clinton St. (Rivington & Stanton Sts.) New York, NY 10002
TEL. 212 777 7069 | www.azasunyc.com
Tue-Thu 6 pm-12 am Fri & Sat. 6 pm-1 30 am Sun 5 pm-11 pm

This September, casual, neighborhood izakaya on the Lower East Side, AZASU, revamped its concept and started serving an energy-boosting, authentic Japanese dish, *chanko-nabe*. It is a type of hot pot typically made of meats, vegetables, mushrooms and more energy boosting ingredients, and it's most commonly known as "the power food for sumo wrestlers" Gaku Shibata owner of AZASU used to frequent a popular chanko-nabe specialty restaurant in Tokyo and he likes to share his love for the flavorful, healthful dish with customers, bringing a flavor true to the one he enjoyed in Tokyo Toppings of AZASU's version of chanko, including tsukune (chicken meatball), Chinese cabbage, tofu clams, and mochi, are thrown into boiling chicken broth all at once and a thick sauce of shoyu and sesame is warmed in the middle of the hot pot. When eating, you can mix the broth and the sauce in your own bowl to create your original dipping sauce Azasu also airs sumo tournaments on TV to allow you to fully enjoy the comfort food When accompanying your meal with sake, don't forget to choose from AZASU's wide selection of "cup sake" (a sake bottled in a single serve glass container)

Toppings are thrown into AZASU's *Chanko-Nabe* which reproduces the authentic flavor popularized by the chanko-nabe houses in Tokyo An anodized aluminum pot is a must item for that.

AZASU's popular izakaya item, *Kushi-katsu* (fried skewers) remains on the menu.

The interior decor is also transformed with the Sumo/Chanko theme

3 Best Sellers

- **Soy Chanko Nabe "Power Hot Pot** $25
- **Kushi-katsu** $2-4 per skewer
- **Grilled Vinegar Cured Mackerel** $15

Tastings Social Presents Mountain Bird NEW!

251 E. 110th St. (bet. 2nd & 3rd Aves.) New York, NY 10029
TEL. 212 744-4422 (ext. 1) | www.tastingsnyc.com
Tue-Sat: 6-10 pm Sun 11 am-3 pm Sunday supper will be served from October from 5-9 pm

Japan is now in the midst of the biggest *gibier* (French for game birds and hunting animals) cuisine boom ever, savoring duck, quail, pheasant and more The beauty of this cuisine is the way it draws out the characteristic umami, the wild aroma and vigorous taste that each meat has as well as balancing them This requires a refined cooking technique and a sophisticated sense of taste Kenichi Tajima, a chef who trained in Japan and worked in Lyon and New York and once was a protege of Francois Payard and Philippe Bertineau, opened a gibier and poultry-focused bistro called Tastings Social Presents Mountain Bird Just in time for the hunting season, it serves dishes with French and American influences and a Japanese touch The best way to sample the restaurant's flavors is to try the *Head-to-Toe Sampler* (*Cock's Comb Cutlet, Heart a la Bourguignonne, Truffle Wing Ball, and Chicken Liver Mousse*) This bite size platter lets you experience the tour-de-force of wild flavors perfectly Then version of *Cassoulet*, containing duck leg and gizzard confit as well as chicken sausage and white beans, has a complex medley of tastes and makes you crave wine to pair with it. Featuring duck leg confit and pan roasted duck breast, the *Duck Duo* nicely captures the essence of this bird, and if you pair it with *Foie Gras Dumplings in Chicken Consomme* your experience becomes even more heavenly The restaurant also offers select seafood and vegetarian dishes Sunday brunch is coming soon

The *Head-to-Toe Sampler* creates a symphony of flavors in your mouth, from the smooth chicken liver mousse to the crunchy sweet and sour truffle wing ball

The *Duck Duo* features succulent duck leg confit and full-bodied yet fruity pan roasted duck breast. As we get further into the fall the restaurant will serve seasonal birds for optimal enjoyment.

Chef Kenichi Tajima elevates wild flavors of poultry with French technique and a Japanese twist.

You can't leave here without trying the *Sticky Toffee Fig Cake* served with sour cream.

3 Best Sellers

- **Head-to-Toe Sampler** $10
- **Duck Duo** $28
- **Foie Gras Dumplings in Chicken Consomme** $12

ADVERTISEMENT

o ya Raises the Bar with Boston's Best Sushi

It's not all that often when something that comes from our rival sports city of Boston can make a big splash in NYC. But naysayers were proven wrong this year when the popular restaurant o *ya* opened its first branch here in June of 2015. When the first o *ya* in Boston opened back in 2007, fish supplier True World Foods was there – now the company is proud to also be supplying top-quality fish in the restaurant's Manhattan location.

The fried Kumamoto oyster is one stunning bite of food. Perfectly balanced flavors and textures

Nestled in the Park South Hotel, o *ya* is a contemporary take on the Japanese Izakaya. Chef and co-owner Tim Cushman is a veteran of Japanese cuisine and has racked up numerous credits throughout Asia and Europe; o *ya*, which he opened after nearly 20 years of cooking and traveling around the world, is a distillation of his experience and talents. The restaurant offers two types of tastings. The first is an *18 course Omakase* menu. The second – aptly named *Okii Ringo* ('Big Apple' in Japanese) – covers 24 courses. Throughout both, diners are treated to an stunning array of sushi, sashimi, and cooked dishes – with fish is supplied by True World Foods.

Hamachi Nigiri with Banana Pepper. Just the right amount of kick with this delicate fish

True World Foods has remained o *ya* and Chef Cushman's primary supplier since day one. "The team at True Worlds has always been responsive to our seafood needs," says Chef Cushman. "And the quality has never let us down. This is why we've had a nearly decade long relationship, and why we can trust and rely on them as we embark on this new restaurant."

Chef Cushman is also a musician. No wonder his creations are like music on a plate

Along with beautifully prepared nigiri and sashimi, o *ya*'s menu includes their signature *Kumamoto Oyster*, paired with ponzu marinated watermelon pearls and a cucumber mignonette. Also highly popular with New York City diners is the *Foie Gras Nigiri* with a chocolate balsamic kabayaki sauce and raisin cocoa pulp. In a city that is brimming with Japanese restaurants, it's not easy to rise above the fray. But even in just a few short weeks, o *ya* has made itself unforgettable.

o ya NYC
120 E. 28th St
(bet. Lexington & Madison Aves.)
New York, NY 10016
TEL. 212-204-0200
www.oyarestaurantnyc.com

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch

M Tu W Th F Sa Su Day Close | Delivery

Family Dining

Romantic Dining | Local Favorite

Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

Upper West

Bar Mesa — $69
Time Warner Ctr 10 Columbus Cir
212-823-6100

Dan Japanese Restaurant — $20
2016 Broadway (at 69th St.)
212-877-5295

Gari — $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4616

Haru — $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212-579-5095

Ichiro Restaurant — $20
53 W 100th St (bet. Manhattan & Columbus Ave.)
212-865-4888

Jin Ramen* — $15
3183 Broadway (at 125th St.)
646-559-2901

Jin Ramen* — $15
462 Amsterdam Ave New York, NY 10024
646-657-0755

Ktaro — $20
510 Amsterdam Ave (bet. 84th & 85th St.)
212 787 3008

Konzan — $25
685 Amsterdam Ave (at 93rd St.)
212-280-0096

Kumo Sushi — $30
165 W 72nd St. (Columbus & Amsterdam Ave.)
212-580-4229

Mama Sushi — $25
237 Dyckman St (Broadway & Seaman Ave.)
212-544-0003

Mena Organic Cafe — $20
645 Amsterdam Ave (bet. 81st & 82nd St.)
212 787 1110

Masa — $400
Time Warner Ctr 10 Columbus Cir, 4th FL
212-823-9800

Metsu — $20
483 Columbus Ave (bet. 83rd & 84th St.)
212 799-7922

Momoya Amsterdam — $42
427 Amsterdam Ave (bet. 80th & 81st St.)
212-580-0007

Naruto Ramen — $10
2634 Broadway (at 100th St
212-222-0223

Next Door — $25
113 W 18th St. (Pinehurst & Fort Washington)
212-543-2111

Dzu — $25
585 Amsterdam Ave (bet. 87th & 88th St.)
212 787 8316

Planet Sushi* — $25
380 Amsterdam Ave (at 78th St.)
212 712 2162

Rai Rai Ken* — $15
1487 Amsterdam Ave. (bet 131st & 133rd Ave.)
517-639-3342

RAKU* — $20
57 W 75th St. (at Columbus Ave.)
212-873-1220

Saga Grill — $25
1269 Amsterdam Ave (bet. 122nd & 123rd St)
212-665-2366

Sarin — $15
256 W 109th St. (B'way & Amsterdam Ave.)
212 749-1234

Sasabune — $25
474 Amsterdam Ave. (bet. 107th & 108th St.)
212 280-5888

Sea-Chine* — $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5008

Sushi Hana — $35
485 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874-1076

Sushi Yasaka* — $30
251 W 72nd St (B'way & West End Ave.)
212-496-2460

Sushi Yu 2 — $18
127 W 181st St. (bet. Pinehurst & Cabrini)
212-781-8833

Tenzun — $32
255 Columbus Ave (bet. 70rd & 74th St.)
212-580-7300

Vina Sushi & Saka* — $20
2953-55 Broadway (bet. 116th & 116th St.)
212 222 3568

Yasha Ramen* — $13
540 Amsterdam Ave (bet. 109th & 107th Ave.)
212 222 2395

Upper East

Aki Sushi — $25
1425 York Ave (bet. 75th & 76th St.)
212-628-6885

AMURA* — $23
1557 2nd Ave (bet. 80th & 81st St.)
212-772-1688

Dongori — $40
309 E. 83rd St (bet. 1st & 2nd Ave.)
212 737 5656

Fuji Yama — $30
1456 1st Ave. (bet. 76th & 77th St.)
212 249-2722

Ginza — $20
700 Lexington Ave (at 62nd St.)
212-418-7600

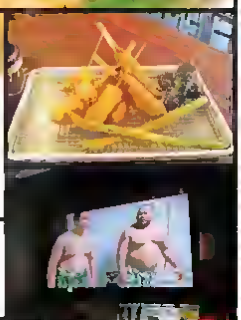
Haru — $30
1329 3rd Ave (at 70th St.)
212-452-1028

SUMO Restaurant AZASU Grand Opening!

Have you ever tried CHANKO-NABE?

CHANKO-NABE

It's a Japanese hot pot dish commonly served to SUMO wrestlers in a vast quantity as a part of their high power diet. The dish's base consists of chicken broth with sake or mirin. The ingredients include assorted vegetables and a large portion of protein such as chicken, fish, tofu or pork in some occasions. Also, the broth used to cook all the ingredients can be served as a soup at the end with some rice or noodles.



CHANKO POWER HOT POT

*Umami Miso Power ($25 p.p)
*Matsu Power ($25 p.p)
*Ginger Power ($23 p.p)
*Veggie Power ($20 p.p)

Our nabe helpers will assist you throughout the cooking process!
UMAMI SOY POWER ($25/person)

Enjoy our authentic Chanko-nabe while watching sumo matches on a large screen TV. A large variety of side dishes such as crispy Kushi Katsu and crunchy "Hane-tsuki" winged gyoza are also available.

AZASU

Please make your reservation at opentable.com

49 Clinton St. (bet. Stanton & Rivington Sts.)
212-777-7069 www.azasunyc.com

*Yukata Event – the last of the season (10/5-10/10)
★Patrons dressed in yukata will receive 20% off!
*Sake Event - Nanbu Bijin (10/5)
*We are open on Sundays during the midpoint and the last day of sumo tournaments

Upper East **Haru Sake Bar**
1327 3rd Ave (at 77th St) $38
212-452-2220

Upper East **Ichiro**
1634 2nd Ave (bet. 87th & 88th St) $30
212-861-6300

Upper East **Ikesohana**
1018 Lexington Ave (bet. 72nd & 73rd St) $30
212-737-9939

Upper East **INASE***
1585 1st Ave (bet. 82nd & 83rd St) $40
212-628-1238

Upper East **IRON Sushi***
355 E. 78th St. (bet. 1st & 2nd Ave) $25
212-772-7680

Upper East **Isohama**
1695 3rd Ave. (bet. 93rd & 94th St $30
212-828-0093

Upper East **Iwasaki Sushi**
1103 1st Ave. (bet. 60th & 61st St) $25
212-308-8828

Upper East **Ko Sushi (2nd Ave)**
1329 2nd Ave (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave)**
1619 York Ave (bet. 85th & 86th St) $31
212-772-8838

Upper East **Kotto Sushi***
310 E. 33rd St. (bet. 1st & 2nd Ave) $30
212-425-1218

Upper East **Kyoto Sushi**
1240 Lexington Ave (bet. 83rd & 84th St) $30
212 288-5024

Upper East **Matsu**
411 E 70th St. (but York & 1st Ave) $30
212 744-5454

Upper East **Naruto Ramen***
1595 3rd Ave (bet. 95th & 96th St) $10
212-289-7803

Upper East **Ooki Sushi**
1575 3rd Ave (bet. 88th & 89th St.) $35
212-828-3388

Upper East **Poke**
343 E. 85th St. (bet. 1st & 2nd Ave) $30
212-249-0589

Upper East **Sesabune**
401 E. 73rd St. (bet. 1st & York Ave.) $40
212-249-8583

Upper East **Shabu-Shabe 70***
314 E. 70th St. (bet. 1st & 2nd Ave) $25
212-861-5635

Upper East **Sushi Hosa**
1501 E 2nd Ave (at 76th St) $25
212-327-0592

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave) $80
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave (bet. 62nd & 63rd St) $57
212-371-0238

Upper East **Sushi Seki**
1577 York Ave. (bet. 83rd & 84th St) $20
212-249-3799

Upper East **Tenoshi**
1372 York Ave (bet. 73rd & 74th St) $61
646-727-9058

Upper East **Tenoshi Sushi Sake Bar***
1372 York Ave (bet. 73rd & 74th St) $55
646-727-9056

Upper East **Tataki 72**
1400 2nd Ave (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Tenzan**
987 2nd Ave. (bet. 52nd & 53rd St) $35
212-980-5000

Upper East **Tokubei 86***
314 E. 86th St. (bet. 1st & 2nd Ave) $25
212-628-5334

Upper East **Totoya**
1144 1st Ave (at 63rd St.) $25
212-753-0422

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave) $30
212-813-9065

Upper East **Wasabi Lobby**
1554 2nd Ave (at 82nd St) $30
212-988-8682

Upper East **YUKA***
1557 2nd Ave (bet. 80th & 81st St) $25
212-772-9575

Upper East **Yuko**
1531 York Ave (at 81st St.) $25
212-988-5800

Midtown West

Midtown West **Ai's Sushi**
374 W. 40th St (at 9th Ave) $15
212 265-5686

Midtown West **Aki Sushi**
366 W. 52nd St (bet. 8th & 9th Ave) $30
212-262 2298

Midtown West **Aoki**
234 W. 42th St. (bet. Broadway & 8th Ave.) $30
212-869-2356

Midtown West **Bamboo 52**
344 W. 52nd St (bet. 8th & 9th Ave) $12
212-315-2777

Midtown West **Benihana**
47 W. 56th St. (bet. 5th & 6th Ave) $30
212-581-0330

Midtown West **Bento Sushi***
1407 Broadway (bet. 38th & 39th St.) $6
212-354-1405

Midtown West **DONBURI-YA***
253 W. 55th St. (bet. Broadway & 8th Ave.) $25
212-980-7306

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website
273 W. 38th St (bet. 7th & 8th Ave) $8
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Go Sushi**
756 9th Ave (at 51st St.) $20
212-459-2288

Midtown West **Hasemi Sushi**
857 9th Ave (bet. 55th & 56th St) $15
212-315-3161

Midtown West **Haru**
205 W. 43rd St (bet. Broadway & 8th Ave) $35
212-398-3810

Midtown West **Ichimase**
302 W 50th St (bet. 8th & 9th Ave) $20
212-315-4900

Midtown West **Isakaya**
231 W. 40th St (bet. 7th & 8th Ave) $45
212-354-2195

Midtown West **IPPUDO NY WESTSIDE**
321 W. 51st St. (bet. 8th & 9th Ave) $32
212-974-2500

Midtown West **ISE Maakui-tei 56**
56 W. 56th St. (bet. 5th & 6th Ave) $25
212-707-8702

Midtown West **Ishihama**
319 5th Ave (at 32nd St) $30
212-696-0202

Midtown West **KATSUKAMA55***
43-45 W. 55th St. (bet. 5th & 6th Ave) $18
212-541-7145

Midtown West **Kodama 45**
301 W. 45th St (at 8th Ave) $25
212-582-8065

Midtown West **Koi**
40 W. 40th St. (bet. 5th & 6th Ave) $60
212-921 3330

Midtown West **Mira Sushi***
45 W 22nd St. (bet. 5th & 6th Ave.) $11
212-633-7895

Midtown West **Monster Sushi**
22 W. 46th St (bet. 5th & 6th Ave) $30
212-356-7707

Midtown West **Natsumi**
226 W. 50th St (bet. Broadway & 8th Ave) $40
212 258-2388

The sake bar is now open
at IPPUDO Westside
Our extensive selection of sake are carefully chosen by our sake sommeliers
SAKE BAR
IPPUDO
321 W. 51st St. (bet. 8th & 9th Ave.)
212.974.2500
WWW.IPPUDONY.COM
Mon-Thu 11am~3:30pm 5pm~11:30pm
Fri, Sat 11am~3:30pm 5pm~12:30am
Sun 11am~10:30pm

Midtown West **Nippari***
245 W 51st St (bet. Broadway & 8th Ave.) $30
646-964-5332

Midtown West **NOBU 57**
40 W 57th St (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ocha***
350 W 46th St (bet. 8th & 9th Ave.) $25
212-581-3136

Midtown West **Oatoya Times Square**
141 W 41st St (bet. 6th Ave. & Broadway) $20
212-704-0833

Midtown West **Saka Bar Hagi**
152 W 45th St (bet. 6th & 7th Ave.) $25
212-764-1545

Midtown West **Sapporo***
152 W 48th St. (bet. 6th & 7th Ave.) $10
212-869-8972

Midtown West **SHABU SHABU KOBE***
3 W 38th St. (bet. 5th & 6th Ave.) $25
212-685-8155

Midtown West **Shimizu**
319 W 51st St (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West **Soba Nippan***
18 W 52nd St. (bet. 5th & 6th Ave.) $30
212-489-2525

Midtown West **Sugiyama**
251 W. 55th St. (bet. Broadway & 8th Ave.) $85
212-956-0670

Midtown West **Sushi Ohmo**
330 W. 58th St (bet. 8th & 9th Ave.) $45
212-707-8503

Midtown West **Sushi of Gari 46**
347 W. 46th St (bet. 8th & 9th Ave.) $80
212-957-0046

Midtown West **Sushi Osaka**
535 9th Ave (W 38th & 37 th St.) $15
212-629-6708

Midtown West **Sushi Zen**
108 W. 44th St (bet. 6th & 7th Ave.) $70
212-302-0707

Midtown West **Sushidan***
123 W. 45th St (bet. 6th & 7th Ave.) $45
212-398-2800

Midtown West **Sushiya***
20 W. 56th St. (bet. 5th & 6th Ave.) $20
212-247-5756

Midtown West **TABATA***
540 9th Ave (bet. 39th & 40th St.) $15
212-290-7691

Midtown West **Tarekawa Ramen**
605 9th Ave (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Raman W. 51nd**
464 W. 51st St. (bet. 9th & 10th Ave.) $20
646-596-3056

Midtown West **Totto Raman W. 52nd**
365 W. 52nd St. (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Yakitori TOTTO**
251 W. 55th St. (bet. Broadway & 8th Ave.) $45
212-245-4566

Midtown West **Yummy Sushi***
30 Rockefeller Plaza Concourse Level $10
212-459-2100

* Chopsticks NY available to pick up

Midtown East

Midtown East **Aburiya Kinnosuke***
213 E. 45th St (bet. 2nd & 3rd Ave.) $85
212-867-5454

Midtown East **Arata Sushi**
1047 2nd Ave (bet. 55th & 56th St.) $20
212-371-8338

Midtown East **Azuma***
3 E. 44th St. (bet. Madison & 5th Ave.) $35
212-661-0001

Midtown East **Gyu-Kaku***
805 3rd Ave. 2 Fl (at 50th St.) $40
212-702-0816

Midtown East **Hakuhai**
The K tano Hotel 80 Park Ave (at 38th St.) $66
212-685-7111

Midtown East **Haru**
250 Park Ave. (at 48th St.) $35
212-490-9690

Midtown East **Hatsuhana**
17 E. 49th St. (bet. Madison & 5th Ave.) $50
212-355-3345

Midtown East **Hide-Chan Ramen**
248 E. 52nd St. 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1100

Midtown East **HINATA**
158 E. 55th St. (bet. 3rd Ave. & Lex) $20
212-355-2374

Midtown East **Hiroshi Japanese Fusion**
585 3rd Ave (bet. 38th & 39th St.) $25
212-651-8208

Midtown East **Izakaya Ariyoshi**
226 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3840

Midtown East **Izakaya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.) $40
212-986-5004

Midtown East **Jukai**
237 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212-593-8768

Midtown East **Kajitsu**
125 E. 39th St. (bet. Lex & Park Ave.) $80
212-228-4873

Midtown East **KATSUHAMA47***
11 E. 47th St. (bet. Madison & 5th Ave.) $18
212-758-5308

Midtown East **Kokaga**
125 E. 39th St. (bet. Lex & Park Ave.) $35
212-228-4873

Midtown East **Kuruma Zushi**
7 E. 47th St. 2 Fl (bet. Madison & 5th Ave.) $100
212-317-2002

Midtown East **Lucky Cat**
232 E 53rd St (bet. 2nd & 3rd Ave.) $30
212-308-5333

Midtown East **Manchanko-Tai**
131 E. 45th St. (bet. 3rd & Lexington Ave.) $14
212-986-6805

Midtown East **Nada-Sushi**
135 E. 50th St. (bet. 3rd & Lexington Ave.) $25
212-838-2537

Midtown East **NIKAI***
630 3rd Ave. 2nd Fl (at 51st St.) $12
212-355-8155

Midtown East **Nippon***
155 E. 52nd St. (bet. 3rd & Lexington Ave.) $49
212-758-0226

SHOCHU NITE in Midtown West
"Shikon" meets "Japanese Tapas Dishes"

The pairing recommendations for October offered by the Japanese tavern, KATSU-HAMA 55, are their "Salmon Carpaccio", "Japanese style Mackerel" or "Paper Pork loin cutlet" with a sweet [illegible] to shochu "S[illegible]", when you order [illegible] together during the month of October, a glass of "Shikon" will be offered [illegible].

10/1 (Thu) - 31 (Sat) Special Price $6 /glass

Location: KATSU-HAMA 55th St.
[illegible] West 55th St. 2Fl
(bet. 5th & 6th Ave.)
TEL: 212-541-7145 Open 7 days

Distributed by JFC International
TEL 908 525-4400

KOMASA JYOZO CO., LTD
en.komasa.co.jp

Uni Cold Ramen
$15

Available Only at the Hell's Kitchen location!

Try our new appetizer!
Chicken Katsu Buns $4

Happy Hour - Ramen Set-
Tue-Fri 11:30am-3:45pm
Mon-Fri 4:30-6:30pm

Char Siu Pork Origin	$2.5 → $1.25
Char Siu Maya Don	$5.5 → $2.75
Spicy Tuna Don	$6.5 → $3.25
Uni Don	$7.5 → $3.75

TOTTO RAMEN
TOTTO RAMEN Hell's Kitchen
464 W. 51st St (bet. 9th & 10th Ave.) 646-596-9056
Mon 4:30-11pm Tue-Sat 11:30am-3:45pm 4:30-11pm
Sun 11:30am-8:30pm

Midtown East **Nishide Shoten**

Nishide Shoten is a ramen shop offering a wide range of menu items like tonkotsu ramen noodle soup and Izakaya style appetizers as well as over 30 different kinds of "cup sake". With the décor reminiscent of the old Japan, enjoy a unique experience like no other

302 E 43th St (bet. 1st & 2nd Ave) $13 D L
212-306-0791 www.ramenjne.com

Midtown East **NORIKOH** $25 L

10 E 39th St (bet. Madison & 5th Ave)
646-518-6778

Midtown East **Ramen Tekumi*** $10 L D

517 3rd Ave (bet. 34th & 35th St)
212-679-2752

Midtown East **Ringo** $50 L

209 E 45th St (bet. 2nd & 3rd Ave)
212-867-4200

Midtown East **Sakagura*** $50 L

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hideout is tucked on the basement level is perfect for couples. Private parties available

211 E 43rd St 11F (bet. 2nd & 3rd Ave) $50 D L
212-953-7253 www.sakagura.com

Midtown East **Shinbashi*** $30 L

7 E. 46th St. (bet. Madison & 5th Ave) D L
212-913-1008

Midtown East **Shinya Shokudo** $20 L D

248 E. 52nd St. (bet. 2nd & 3rd Ave)
212-230-1234

Midtown East **Shochu & Tapas AYA** $30 L D

247 E. 50th St. (bet. 2nd & 3rd Ave) D
212-715-0770

Midtown East **Soba TOTTO** $40 L D

211 E. 43rd St. 1Fl (bet. 2nd & 3rd Ave.) D L
212-557-0200

Midtown East **Sushi Time** $20 L D

821 2nd Ave. (at 44th St) D L
212-953-8983

Midtown East **Sushi You*** $85 L D

246 E. 51st St. (bet. 2nd & 3rd Ave) D L
212 752 2987

Midtown East **SushiAce** $50 L D

36 E. 51st St. (at. Park Ave) D L
212-759-1780

Midtown East **Sushiden*** $45 L D

19 E. 49th St. (bet. Madison & 5th Ave) D L
212-753-2700

Midtown East **TERIYAKI BOY** $30 L D

644 2nd Ave #3 (bet. 1st & 2nd Ave) D L
917 388-2038

Midtown East **TOMI JAZZ** $30 D

239 E. 53rd St (bet. 2nd & 3rd Ave) D
646-457-1254

Midtown East **Totto Ramee E 52nd** $20 L

248 E. 52nd St. (bet. 2nd & 3rd Ave) D L
212-421-0062

Midtown East **West Udon Izakaya** $10 L D

150 E. 46th St. (bet. 3rd & Lexington Ave) D L
212-922 9977

Midtown East **Yakiniku GEN*** $50 D

250 E. 52nd St. (bet. 2nd & 3 d Ave) D
212-702 1128

Midtown East **YAMA Restaurant** $28 L D

307 E. 49th St (bet. 1st & 2nd Ave) D L
212-355-3370

Midtown East **Yamakagu Tokyo** $20 L D

1026 2nd Ave. (bet. 54th & 55th St) D L
646-570-0853

Korea Town

Koreatown **Ichi Umi Restaurant*** $30 L D

6 E. 32nd St. (bet. Madison & 5th Ave) D L
212-725-1333

Koreatown **Izakaya MEW*** $25 L D

53 W. 35th St. (bet. 5th & 6th Ave) D L
646-398-8364

Koreatown **Kirakuya** $30 L D

2 W. 32nd St. (bet. 5th Ave & Broadway) D L
212-695-7272

Koreatown **Toyama Sushi** $22 L D

11 W. 36th St. (bet. 5th & 6th Ave) D L
212 967 3541

Chelsea

Chelsea **AA Ichiban Sushi**

AA Ichiban Sushi is located at 47 To Celebrate our 6 Year Anniversary 10% off all day If you study or work at FIT 10% off when you make a delivery order by phone Mention Chopsticks NY and receive 10% off your dinner (4pm-10:30pm)

213 W 28th St (bet. 7th & 8th Ave) $18 L D
212 675-8168 www.aaichibansushi.com

Chelsea **Ajisee Ramee*** $16 L D

136 W 29th St. (bet. 6th & 7th Ave) D L
646-638-0883

Chelsea **Asuka Sushi*** $25 L D

300 W 23rd St (at 8th Ave) D L
212 727-8098

Chelsea **Blue Ginger** $30 L D

106 8th Ave (bet. 15th & 16th St.) D L
212 352-0811

Chelsea **Curry** $50 D

355 W 16th St. (bet. 8th & 9th Ave) D
212-929-5800

Chelsea **eenju*** $10 L D

A self-service restaurant conveniently located near Union Square station. eenju features an original menu created by the Japanese owner. There are many items to choose from, including sushi, bento, ramen, udon, daily donburi, and sake.

20 E 17th St (bet. 5th Ave & Broadway) D L
646-336-7004

Chelsea **GO! GO! CURRY!*** $8.5 D L

Chelsea Stadium is the 4th location of GO! GO! Curry! in NYC. "Katsu curry", "Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase. It's GO GO DAY

144 W 10th St (bet. 6th & 7th Ave) D L
212-255-4555 www.gogocurryusa-ny.com

Chelsea **Hanamizuki Cafe*** $9 D L

143 W 29th St. (bet. 6th & 7th Ave) D L
212-695-5533

Japanese Midnight Bar
open only
after midnight...

我们的第三家店铺从早到晚是火热的拉面店。可是深夜会转身变成一家小酒铺，为客人准备全新的料理和美酒。如果您在漆黑的深夜中寻找美味的日式料理来饮酒，我们的店铺是最佳不过了。

Shinya Shokudo
Mon-Sat Midnight/12:30am - 4:30am
248 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-230-1234

Chelsea — IRON Sushi
440 3rd Ave (bet. 30th & 31st St.)
212-447-6822
$25

Chelsea — Izakaya NoMad
13 W 28th St. (bet. 5th & 7th Ave.)
212-213-6258
$25

Chelsea — Izakaya Tao
207 10th Ave. (bet. 22nd & 23rd St.)
212-627-7777
$25

Chelsea — Kiku Sushi*
235 5th Ave. (bet. 24th & 25th St.)
212-627-3690
$15

Chelsea — Momoya Chelsea
185 7th Ave. (at 21st St.)
212-989-4466
$40

Chelsea — Monster Sushi*
156 W. 23rd St. (bet. 6th & 7th Ave.)
212-620-8131
$30

Chelsea — MORIMOTO
88 10th Ave. (bet. 15th & 16th St.)
212-989-8883
$90

Chelsea — Neko Neko
456 W. 17th St. (bet. 9th & 10th Ave.)
212-929-8544
$50

Chelsea — Ootoya Chelsea
6 W. 18th St. (bet. 5th & 6th St.)
212-255-0018
$20

Chelsea — Tsuki Tavern
Gansevoort Hotel 18 9th Ave. (at 13th St.)
212-660-6796
$50

Chelsea — Yokoiku Futago
37 W. 17th St. (bet. 5th & 6th Ave.)
212-620-0225
$20

Gramercy

Gramercy — 15 EAST
15 E. 15th St. (bet. Union Sq. W. & 5th Ave.)
212-647-0015
$80

Gramercy — Aji Sushi
519 3rd Ave. (bet. 34th & 35th St.)
212-685-2055
$25

Gramercy — Choshi*
77 Irving Place (at 15th St.)
212-420-1418
$20

Gramercy — Hane
346 1st Ave. (at 20th St.)
212-686-0135
$30

Gramercy — Hon
220 Park Ave. S. (at 18th St.)
646-425-0085
$30

Gramercy — Kaiten Sushi East*
365 3rd Ave. (bet. 26th & 27th St.)
212-683-2328
$15

Gramercy — Mishima*
164 Lexington Ave. (bet. 30th & 31st St.)
212-532-9596
$25

Gramercy — Momokawa
157 E. 28th St. (bet. 3rd & Lexington Ave.)
212-684-7690
$35

Gramercy — Seburi
149 Lexington Ave. (bet. 30th & 31st St.)
212-481-7788
$20

Gramercy — Sushi SAMBA
245 Park Ave. S. (bet. 19th & 20th St.)
212-475-9377
$35

Gramercy — Sushi SEN-NIN
30 E. 33rd St. (bet. Park Ave. S. & Madison Ave.)
212-889-2206
$40

Gramercy — YAMA Restaurant
122 E. 17th St. (at Irving Pl.)
212-475-0985
$20

West Village

West Village — Cho Cho See*
15 W. 8th St. (bet. 5th & 6th Ave.)
212-473-3333
$25

West Village — Ojo Restaurant*
14 West 4th St. (at Mercer St.)
212-505-8943
$25

West Village — EN Japanese Brasserie
435 Hudson St. (at Leroy St.)
212-647-9196
$40

West Village — GO! GO! CURRY!*

With the motto "Everything for your genki," your 5th, 15th, 25th are GoGoGoIDay. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St. (bet. W. 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village — Hokata Tontoe*
61 Grove St. (bet. 7th Ave. & Bleecker St.)
212-242-3695
$25

West Village — Morumi
546 LaGuardia Pl. (bet. Bleecker & 3rd St.)
212-979-7055
$30

West Village — Mikado*
525 6th Ave. (bet. 13th & 14th St.)
212-255-9961
$20

West Village — Miyabi
121 W. 3rd St. (bet. MacDougal St. & 6th Ave.)
212-228-1584
$15

West Village — Miyagi
220 W. 13th St. (bet. 7th & Greenwich Ave.)
212-620-3830
$25

West Village — Negomi
179 Prince St. (bet. Thompson & Sullivan St.)
212-387-6230
$35

West Village — Ramen Takumi*
1 University Pl. (bet. University Pl & Waverly Pl.)
212-229-2752
$13

West Village **Ramea-Ya West 3rd**
133 W 3rd St. (bet. Macdougal & 6th Ave) $15
212-254-8920

West Village **Ramen-Ya West 4th**
181 W 4th St (bet. 6th & 7th Ave.) $15
212-983-5440

West Village **Rockmeisha***
11 Barrow St (bet. 4th & Bleecker St.) $35
212-675-7775

West Village **Seikai**
24 Greenwich Ave (at 10th St.) $50
646-839-5536

West Village **Soto**
357 6th Ave (bet. 4th St. & Washington Pl.) $50
212-414-3088

West Village **Souen Restaurant***
28 E. 13th St (bet. University Pl. & 5th Ave.) $20
212-627-7150

West Village **Sushi Mambo**
255 Bleecker St. (bet. Leroy & Cornelia St.) $18
212-675-5155

West Village **Sushi Yewa**
25 W. 8th St (bet. 5th & 6th Ave.) $30
212-253-9468

West Village **The Takyo Tapas Cafe**
7 Cornelia St. (bet. Bleecker St. & 4th.) $12
212-242-6333

West Village **Tomoe Sushi**
172 Thompson St (bet. Houston & Bleecker St.) $40
212-977-0346

West Village **Umami Shappu***
513 6th Ave. (bet. 13th & 14th St.) $15
212-229-9591

West Village **Ushiwakamaru**
136 W Houston St (bet. Sullivan & MacDougal St.) $80
212-228-4161

East Village

East Village **Ashiya**
187 1st Ave (bet. 10th & 11th St.) $15
212-505-3348

East Village **Beroa Beron**
164 1st Ave (at 10th St.) $30
212-477-1005

East Village **BOND ST**
6 Bond St (bet. Lafayette & Broadway) $75
212-777-2500

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner [illegible] wine or sake. Tried tonel tea ceremony in Seika-do (tatami tea room) is available by reservation
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20
212-228-4030 www.chaanteahouse.com

East Village **Cho-Ko Restaurant**
55 1st Ave (bet 3rd & 4th Sts.) $10
212-388-0885

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry Ya Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E 10th St (bet. 1st & 2nd Ave.) $20
866-602-0778 www.nycurry-ya.com

East Village **Dieci**
226 E. 10th St. (bet. 1st & 2nd Ave.) $40
212-387-9545

East Village **East Noodle**
115 2nd Ave. (at 7th St.) $16
212-982-4285

East Village **Gyu-Kaku***
34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40
212-475-2988

East Village **Hakata Hot Pot**
59 St. Marks Pl. (bet. 1st & 2nd Ave.) $30
212-533-7711

East Village **Hasaki***
210 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-473-8327

East Village **Hi-Collar**
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
212-777-7018

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) $25
212-388-0088

East Village **IRON Sushi***
212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Izakaya**
326 East 6th St. (bet. 1st & 2nd Ave.) $40
917-457-1284

East Village **Jack's Sliders & Sushi**
171 3rd Ave. (bet. 16th & 17th St.) $15
212-466-2128

East Village **Japanica**
100 University Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKO**
239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212-673-1012

East Village **Kambi Ramen House***
351 E. 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1366

East Village **Kenka***
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-1363

East Village **Kyo Ya**
94 E. 7th St. (bet. Ave. A & 1st Ave.) $42
212-982-4140

Go! Go! CURRY!
USA
Hey Comic Con fans
Having too much fun to get lunch?
During the New York Comic Con from Oct 8 to 11
let us deliver delicious curry to you so you can
stay at the show!
3 easy ways to order
Call us at 212-730-5555
Order online @ Seamless Grubhub Delivery.com
Scan the QR code and get a Chow Now App
11th Ave. @ 37th St.
Javits Center
11th Ave
38th
37th
36th
35th
34th
Pick up point
iPhone
Android
Open 7 days
Times Square Stadium
Chelsea Stadium
World Trade Center Stadium
Washington Square Park Stadium
Cambridge Stadium
www.gogocurryusa-ny.com
273 W. 38th St. (bet. 7th & 8th Ave.)
144 W. 18th St. (bet. 6th & 7th Ave.) (Closed Sundays)
12 John St. (bet. Broadway & Nassau St.)
231 Thompson St. (bet. W. 3rd & Bleecker St.)
581 Massachusetts Ave. Cambridge, MA 02139

East Village — May's Place Sushi
121 2nd Ave. (bet. 7th & St. Marks Pl.) — $15
212-533-6448

East Village — MINCA
538 E. 5th St. (bet. Ave. A & B) — $10
212-505-8001

East Village — OH! Taisha*
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $20
212-673-1300

East Village — Ootoya Greenwich Village
41 E. 11th St. (at University Pl.) — $20
212-473-4300

East Village — Otafuku × Medetai*

Otafuku x Medetai specializes in popular Japanese comfort food Takoyaki (octopus balls) and Okonomi yaki pancakes as well as Medatai (Tai yaki) and Yakisoba. Our food will make you feel like you are in downtown Tokyo.
220 E. 9th St. (bet. 2nd & 3rd Ave.) — $7
646-998-3438

East Village — Rai Rai Kaa*

Have you ever seen the movie Tampopo – a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Kaa lets you experience the real Tokyo [illegible]. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
218 E. 10th St. (bet. 1st & 2nd Ave.) — $15
212-477-7030

East Village — Ramen Misoya New York
129 2nd Ave. (bet. 7th St. & St. Marks Pl.) — $10
212-677-4925

East Village — Rice Burger Yonekichi

Rice burgers have arrived in the East Village. The "buns" are rice patties that are 100% additive free and "gluten" to order with just a slight brush of soy sauce. Enjoy the simple taste of rice while savoring our umami-loaded fillings.
236A E. 9th St. (bet. 2nd & 3rd Ave.) — $14
646-896-5785 www.yonekichiny.com

East Village — Ramen Setagaya*
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) — $13
212-387-7958

East Village — Robataya NY
231 E. 9th St. (bet. 2nd & Stuyvesant St.) — $50
212-979-9674

East Village — Saka Bar Decibel
240 E. 9th St. (bet. 2nd & 3rd Ave.) — $40
212-979-2733

East Village — Saka Bar Satska
202 E. 7th St. (bet. Ave. B & C) — $25
212-614-0033

East Village — SAKI
9A 3rd Ave. (bet. 10th & 11th St.) — $25
212-353-5068

East Village — Shaka-Tatsa*
211 E. 10th St. (bet. 1st & 2nd Ave.) — $30
212-477-2972

East Village — Sobakoh*
303 E. 5th St. (bet. 1st & 2nd Ave.) — $15
212-254-2244

East Village — Sobaya*

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or [illegible] dishes and dessert. Daily special appetizers and sake selection available for dinner.
229 E. 9th St. (bet. 2nd & 3rd Ave.) — $20
212-533-5966 www.sobaya-nyc.com

East Village — Souen East Village*
326 E. 6th St. (bet. 1st & 2nd Ave.) — $15
212-388-1155

East Village — Sushi Dojo
110 1st Ave. (bet. 7th & 8th St.) — $31
646-692-3398

East Village — Sushi Lounge*
98 St. Marks Pl. (bet. 1st & 2nd Ave.) — $20
212-533-7711

East Village — Takahachi East Village
85 Ave. A (at 6th St.) — $25
212-505-6524

East Village — TESHIGOTOYA
432 E. 13th St. (bet. Ave. A & 1st Ave.) — $40
212-777-3174

East Village — Udon West*
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $20

East Village — Umanoia

Umanoia is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese home-style dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan).
56 E. 3rd St. (bet. 1st & 2nd Ave.) — $20
646-854-1122 www.downtownumanoia.com

East Village — Village Yokocha
8 Stuyvesant St. 2FL (bet. 9th St. & 3rd Ave.) — $20
212-598-3041

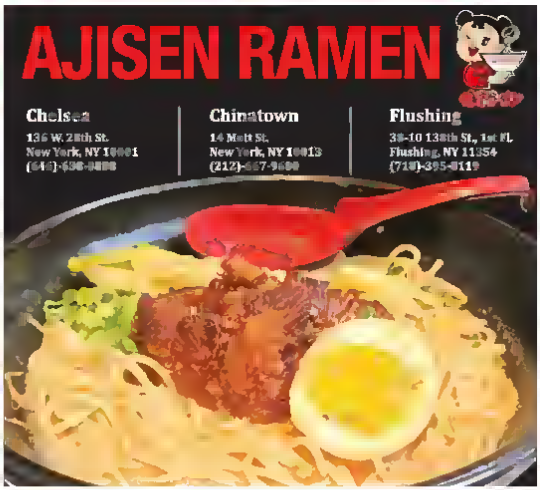
East Village — Wasan
106 E. 4th St. (bet. 1st & 2nd Ave.) — $35
212-777-1971

East Village — Yakuniku West*
216 E. 9th St. (bet. 2nd & 3rd St.) — $25
212-979-9236

East Village — Yakitori Taisha*
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $20
212-228-5086

East Village — Yoshi Sushi*
131 Ave. A (bet. St. Marks Pl. & 9th St.) — $25
212-420-5909

HAKATA
Hot Pot
Call For Reservation (212) 598-1188
Saint Marks Place, New York, NY 10009
(Between 1st and 2nd Avenue)
All Sushi and Rolls are $1.00 All Day, Every Day!!
http://hakatahotpot.nyc



Salmon $11.50
Teriyaki Don
Eat in or take out
A wonderful combination of salmon Teriyaki, salmon roe, and salmon flakes. This popular item will definitely win the hearts of salmon lovers.
Authentic Japanese food at a reasonable price
onnju 20 E. 17th St. (bet. 5th Ave. & Broadway) | Tel: 646-336-7004
Mon - Fri: 11:30am-10pm Sat & Sun: 12pm-6pm

East Village **Yuba Restaurant**
105 E 9th St. (bet 3rd & 4th Ave.) $40
212-777-8188

East Village **Zee G***
328 E 9th St. (bet 1st & 2nd Ave.) $15
646-429-9471

East Village **Zee G***
31 St Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6855

Lower Manhattan

Lower Mhn **Ajisen Ramen***
14 Mott St. (bet Worth & Bayard St.)
212-267-9990 $18

Lower Mhn **Azasu**
45 Clinton St.(bet. Stanton & Rivington St.)
212-777-7069 $30

Lower Mhn **Bento Sushi***
32 Broadway (at Morris St.)
212-747-0554 $8

Lower Mhn **Elevate Restaurant***
93 Bowery (at Hester St.)
646-329-3418 $25

Lower Mhn **Gee Ramen**
112 Eldridge St. (bet. Broome & Grand St.)
212-966-9088 $15

Lower Mhn **GO! GO! CURRY!***

World Trade Center Stadium is their 3rd location after Times Square and Washington Square Park Stadium. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY. Check the website for special promo.

12 John St (bet. Broadway & Nassau St.)
212-406-5555 www.gogocurryusa-ny.com $8.5

Lower Mhn **ISE Downtown***
58 Pine St. (bet. Pearl & William St.)
212-755-1800 $38

Lower Mhn **Japanese Curry Coemon**
28 Kenmare St (bet. Elizabeth & Mott St.)
212-226-1262 $15

Lower Mhn **Keijou**
21 South End Ave. (at W. Thames St.)
212-786-3888 $38

Lower Mhn **Kuu Ramen**

Chef Taka meticulously crafts his chicken broth by simmering it for over 8 hours, layering an array of ingredients to create the depth of flavor. Delivery is available, so a hot bowl of authentic ramen is only a phone call away. Enjoy it at home and at your office!

20 John St. (bet. Broadway & Nassau St.)
212-571-7177 www.kuuramen.com $15

Lower Mhn **Mottsu**
295 Mott St. (bet. Prince & Houston St.)
212-343-8017 $25

Lower Mhn **NY Sushi Ko**
81 Clinton St. (bet. Rivington & Delancey St.)
917-734-5857 $61

Lower Mhn **Sushese**
325 Broadway (bet. Worth & Duane St.)
212-962-2500 $26

Lower Mhn **Sushi Azabu**
428 Greenwich (bet. Laight & Vestry St.)
212-274-0428 $50

Lower Mhn **SUteiShi**
24 Peck Slip (bet. Front & Water St.)
212-766-2344 $30

Lower Mhn **Yakitori Tora**
72 Kenmare St. (bet. Mulberry & Mott St.)
212-966-1100 $35

Lower Mhn **Yoppara***
151 Rivington St. (bet. Suffolk & Clinton St.)
212-777-7253 $40

Tribeca

Tribeca **B Flat**
277 Church St (bet. White & Franklin St.)
212-219-2970 $25

Tribeca **Brushstroke**
30 Hudson St. (at. Duane St.)
212-791-3771 $130

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.)
212-274-9500 $25

Tribeca **NOBU**
105 Hudson St. (at Franklin St.)
212-219-0500 $100

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.)
212-334-4445 $15

Tribeca **Rosanjin**
181 Duane St. (bet. Church St. & W. Broadway)
212-346-0164 $40

Tribeca **Shigura***
277 Church St. (bet. White & Franklin St.)
212-965-0200 $25

Tribeca **Tokohachi Tribeca***
145 Duane St. (bet. Church & W. Broadway)
212-571-1130 $35

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.)
212-233-3287 $40

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.)
212-343-0404 $51

Soho **Hirohisa**
73 Thompson St. (bet. Broome & Spring St.)
212-925-1513 $85

Soho **Hiroko's Place**
75 Thompson St. (bet. Broome & Spring St.)
212-625-1303 $15

Soho **Omen**
113 Thompson St. (bet. Spring & Prince St.)
212-925-8923 $30

Soho **Soupe Soho***
210 6th Ave. (at Prime St.)
212-807-7421 $20

Brooklyn

Brooklyn **1 or 8***
66 S. 2nd St. (bet. Wythe & Kent Ave.)
718-384-2152 $32

Brooklyn **Ani Sushi***
142 Montague St. (bet. Clinton & Henry St.)
718-923-1100 $15

Brooklyn **Bozu**
296 Grand St. (bet. Havemeyer & Roebling St.)
718-384-7770 $30

Brooklyn **Fushimi Japanese Cuisine**
9316 4th Ave.(bet. 93rd & 94th St.)
718-833-7788 $40

Brooklyn **Gaasa** — $11
25 Bond St (at Livingston St.)
718-403-0900

Brooklyn **Geido*** — $25
331 Flatbush Ave (bet. Park & Prospect Pl.)
718-638-8466

Brooklyn **Hibino Japanese Restaurant** — $35
333 Henry St. (at Pacific St.)
718-332-5100

Brooklyn **IZAKAYA oe SMITH** — $20
175 Smith St (bet. Wyckoff & Warren St.)
718-855-2277

Brooklyn **Ki Sushi** — $30
122 Smith St. (bet. Dean & Pacific St.)
718-935-0575

Brooklyn **Mizu** — $20
182 Bedford Ave. (bet. 5th St & 7th St.)
718-782-6566

Brooklyn **Narato Ramen** — $12
278 5th Ave. (bet. 1st & Garfield St.)
718-832-1111

Brooklyn **DZU** — $20
71 Clark St (bet. Hicks & Henry St.)
718-797-3296

Brooklyn **Ramen Yebisu***

Ramen Yebisu brings an authentic Sapporo-style ramen to New York by combining traditional seafood ingredients with the chewy, thicker-style noodle. Each pork/fish broth is a mirror image of Hokkaido and the toasted original ingredients used in this part of Japan.
126 North 6th St. (at Berry St.) — $15
718-782-1444

Brooklyn **SALT + CHARCOAL** — $30
171 Grand St (at Bedford Ave.)
718-782-2087

Brooklyn **Samarai Papa**

The signature dish at Samurai Papa is their Kakuni Pork belly Ramen. Rich milky soup extracted from pork belly. First try it as is, then gradually add bonito flakes for milder flavor. Their selection of side dishes and sake are quite large and they are also open for lunch.
32 Varet St. (bet. Graham & Manhattan Ave.) — $20
718-599-7171

Brooklyn **Sapporo Hara Japanese** — $16
622 Manhattan Ave (bet. Driggs & Nassau Ave.)
718-389-5721

Brooklyn **Sushi Katsuei** — $35
210 7th Ave (at 3rd St.)
718-788-5308

Brooklyn **Teaza** — $30
7116 18th Ave. (at 71st St.)
718-621-3238

Brooklyn **Zenkichi*** — $60
77 N 5th St (bet. Berry St. & Wythe Ave.)
718-388-6885

Brooklyn **ZuZu Ramen** — $20
173 4th Ave (at Degraw St.)
718-398-3898

Queens

Queens **Aji Japanese Cuisine** — $20
38-08 Ditmars Blvd Astoria, NY 11105
718-777-6686

Queens **Ajisea Ramen*** — $16
39-10 138th St. 1st Fl Flushing, NY 11354
718-395-8118

Queens **ARIYOSHI*** — $18
41-13 Queens Blvd Sunnyside, NY 11104
718-937-3288

Queens **gowasabi*** — $23
34-02 30th Ave. Astoria, NY 11103
718-204-7354

Queens **Hashi Ramen & Izakaya*** — $12
192-12 Northern Blvd Flushing, NY 11358
718-224-2961

Queens **Hibino Japanese Restaurant*** — $35
10-70 Jackson Ave Longisland City, NY 11101
718-392-5190

Queens **Hinomoru Ramen** — $15
33-11 Ditmars Blvd Astoria, NY 11105
347-782-2643

Queens **KATSUNO*** — $35
103-01 Metropolitan Ave. Forest Hills, NY
718-575-4033

Queens **Kyoto Sushi** — $25
153-11 Union Tpk. Flushing, NY 11354
718-380-7777

Queens **LINN Wafu Dining*** — $30
23-13 Broadway Astoria, NY 11106
718-204-0000

Queens **Matsu Sushi*** — $15
3411 30th Ave Astoria, NY 11103
718-726-7023

Queens **Dishi Sushi** — $20
37-04 Ditmars Blvd Astoria, NY 11105
718-626-0588

Queens **Pink Nori*** — $30
36-06 30th Ave Astoria, NY 11103
718-685-2356

Queens **Ramen Okudoki*** — $15
34-05 30th Ave Astoria, NY 11103
718-606-1677

Queens **Suki Thai Shabu*** — $20
60-15 Woodside Ave Queens, NY 11377
718-205-1375

Queens **SUSHI ISLAND*** — $20
97-18 Queens Blvd Elmhurst, NY 11373
718-803-3033

Queens **Sushi Yasu*** — $30
70-11 Austin St Forest Hills, NY 11375
718-575-5165

Queens **Takesushi*** — $25
43-46 42nd St. Sunnyside, NY 11104
718-729-8253

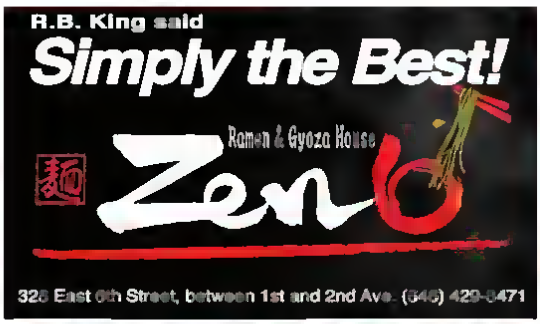
Queens **Tendo Sushi*** — $12
69-29 Fresh Pond Rd Ridgewood, NY 11385
718-381-0808

Queens **Udon West** — $10
13760 Northern Blvd Flushing, NY 11354
718-359-2324

Queens **Watawa Sashi*** — $28
33-10 Ditmars Blvd Astoria, NY 11105
718-545-9598

Long Island

Long Island **Benihana** — $30
920 Merchants Concourse, Westbury, NY
516-222-8091



"BUKKAKE"
TONBARA RAMEN
NEW SENSATION!
Rich flavor and refreshing aftertaste!
LARGE SELECTION of Sake & Side Dishes
Rich milky soup extracted from pork belly. First try it as is, then gradually add bonito flakes for milder flavor. Enjoy many gradations of flavors
SAMURAI RAMEN TAVERN PAPA
Samurai Papa
32 Varet St., Brooklyn, NY 11206
(bet. Graham Ave & Manhattan Ave)
718-599-7171 OPEN 7 DAYS
Lunch 12-3PM Dinner 5-10:30PM(M-Th) -11:30PM(F&Sat) -10PM(Sun)

Long Island **Inatome Japanese Steak House***
6 5th St Valley Stream NY 11581 $28
516-872-0419

Long Island **Kohee Restaurant***
2016 Merrick Rd Merrick NY 11566 $30
516 223-6200

Long Island **Kotso**
540 Westbury Ave Carle Place NY 11514 $26
516-333-3434

Long Island **KuraBare***
473 New York Ave Huntington NY 11743 $30
631-673-0050

Long Island **Karofuse***
77 Commack Rd. Commack NY 11725 $20
631-458-1075

Long Island **Mumoe Restaurant***
1300 Franklin Ave Garden City NY 11530 $32
516 747 3388

Long Island **Nagashima**
12 A 1 Jericho Tpk. Jericho, NY 11753 $25
516-338-0022

Long Island **Restaurant Yamaguchi***

Since 1967 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate the authenticity and generous portions. As its famous regular menu, daily lunch specials and the Chef Special are popular among the local patrons.

48 Main St. Port Washington NY 11050 $25
516-883-3500

Long Island **Rock-a-Sake Port WA**
90 Main St. Port Washington, NY 11050 $30
516-883-7253

Long Island **Sea Restaurant***
23 Main St. Sag Harbor NY 11963 $45
631-725-1774

Long Island **Shiro of Japan***
401 Old Country Rd Carle Place NY 11514 $20
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd Setauket, NY 11733 $25
631-689-3111

Long Island **Taka Sushi***
821 Carman Ave Westbury NY 11590 $20
516-876-0033

Long Island **Tengo***
196 Jericho Tpk. Floral Park NY 11001 $20
516-352 1116

Long Island **Yuki's Palette Too***
151 Merrick Ave Merrick, NY 11566 $25
516-867-8738

The Bronx

The Bronx **OHANA**
500 City Island Ave Bronx NY 10464 $35
718-885-0700

Westchester

Westchester **Asian Temptation***
23 Memaronick Ave. White Plains NY 10601 $25
914-328-5151

Westchester **Gyu-Kaku***
169 Main St White Plains, NY 10601 $40
914-358-5208

Westchester **Hajime***
287 Halstead Ave Harrison NY 10528 $35
914-777-1643

Westchester **Ichiro**
80 Mamaroneck Ave White Plains NY 10601 $25
914-437-9889

Westchester **Kotto***
28 Palmer Ave. Bronxville NY 10708 $25
914-337 1206

Westchester **Momiji***
261 Halstead Ave Harrison NY 10528 $25
914-835-1078

Westchester **Nishi**
473 Ashford Ave Ardsley NY 10502 $25
914-693-2500

Westchester **Noda***
200 Hamilton Ave White Plains NY 10601 $25
914-949-0990

Westchester **Sazaa Restaurant***
729 Saw Mill River Rd Ardsley NY 10502 $23
914-674-6015

Westchester **Tanto**
939 White Plains Rd Scarsdale NY 10583 $10
914 725-9100

Upstate

Upstate **Kiko House**
11 21 E Washington Ave Pearl River NY $25
845-735-8585

Upstate **Matsu Hana**
329 Route 59 Central Nyack NY 10960 $20
845-727 3939

Upstate **MT. FUJI Steak House**
296 Old Route #17 Hillburn NY 10931 $45
845-357-4270

Upstate **Seto**
738 Elmwood Ave Buffalo NY 14222 $20
716-831-8146

New Jersey

New Jersey **Ajihei Princeton**
11 Chambers St Princeton NJ 08542 $20
609-252-1158

New Jersey **Asahi Japanese***
1475 Bergen Blvd Fort Lee NJ 07024 $17
201-944-5113

OPEN
365
DAYS
Tonkotsu
Ramen ($8.50)
with Cha-shu Pork Topping ($3)
Thick slices of cha-shu are prepared using pork from Philadelphia,
and the three types of noodles we offer are all homemade.
Serving cheap and delicious food is our motto.
Menya Sandaime 麺屋 三代目
1683 Parker Ave. Fort Lee, NJ 07024 TEL: 201-482-4141
Sun-Thu: 11:30am-9:00pm Fri & Sat. 11:30am-9:30pm

New Jersey — Oamatsu*
640 Mountain Ave Mountainside NJ 07092
908-233-7888
$25 M L

New Jersey — East Japanese
1405 Teaneck Rd Teaneck NJ 07666
201-837-1280
$20 L

New Jersey — Hachi Sushi*
98 Linwood Plz, Fort Lee NJ 07024
201-585-8858
$15 L

New Jersey — Higo Battan Ramee*
2024 Center Ave #J & K Fort Lee NJ 07024
201-461-5465
$15 L

New Jersey — Hoashu Lounge*
31 Montgomery St, 2 Fl Jersey City NJ 07302
201-324-2788
$25 L

New Jersey — Ichi Umi Restaurant
362 Menlo Park Dr Edison NJ 08837
732-906-2370
$30 L

New Jersey — ICHIBAN
775 Bloomfield Ave W. Caldwell NJ 07006
973-808-7178
$22 L

New Jersey — Jasho Restaurant*
120 Cedar Grove Ln Somerset, NJ 08873
732-435-9998
$25 L

New Jersey — Kaaame*
713 Palisade Ave Cliffside Park NJ 07010
201-886-0080
$25 M L

New Jersey — Komegeshi*
103 Montgomery St, Jersey City NJ 07302
201-433-4567
$25 L

New Jersey — Komegashi ton*
98 Town Sq Pl Jersey City NJ 07310
201-533-1188
$30 L

New Jersey — Kyushu Sushi*
209 Paterson Ave Wallington NJ 07057
973-773-7100
$25 M L

New Jersey — Masa Sushi & Grill*
81 W Allendale Ave Allendale NJ 07401
201-934-8616
$30 L

New Jersey — Monster Sushi*
395 Springfield Ave Summit, NJ 07901
908-598-1100
$25 L

New Jersey — Nagoyaka Sushi*
1 Gateway Plaza W Newark, NJ 07102
973-623-1880
$10 S Su L

New Jersey — Reku Izakaya
209 Main St, Fort Lee NJ 07024
201-585-0707
$25

New Jersey — Sakura-haan*
43 Franklin Ave Ridgewood NJ 07450
201-447-6525
$25 M L

New Jersey — Sentohka (Mitsuwa)
595 River Rd Edgewater NJ 07020
201-941-1004
$10 L

New Jersey — Saauki Saado (Mitsuwa)
595 River Rd Edgewater NJ 07020
201-941-8113
$10 L

New Jersey — Sushi Taaga*
516 Jersey Ave, Jersey City NJ 07302
201-332-9300
$13

New Jersey — TATSUMI*
1034 River Rd, Edgewater NJ 07020
201-969-0202
$25 M L

New Jersey — Teodo Sushi*
10 Schuyler Ave Kearny NJ 07032
201-991-5588
$12 L

New Jersey — Toya Restaurant
481 Anderson Ave Cliffside Park, NJ 07010
201-917-5532
$20 L

New Jersey — Yakitori 39
252-254 Degraw Ave Teaneck NJ 07666
201-692-0700
$35 M

New Jersey — Yamagata Restaurant*
1539 Palisades Ave Fort Lee, NJ 07024
201-585-0469
$25 M L

New Jersey — Yum*
1120 Ocean Ave, Sea Bright, NJ 07760
732-212-0881
$45

Connecticut

Connecticut — Abis
381 Greenwich Ave Greenwich CT 06830
203-862-8100
$30 L

Connecticut — Kazu
64 N Main St, Norwalk CT 06854
203-866-7482
$25 L

CAFE

Upper West — Beard Papa's Upper W.
2167 Broadway (bet. 77th & 76th St.)
212-799-3770
Cream Puffs

Upper East — Choux Factory
1595 1st Ave (bet. 82th & 83th St.)
212-288-2023
Cream Puffs

Midtown West — Cafe Zarya Midtown W.
1973 6th Ave (bet. 40th & 41st St.)
212-764-6785
Bakery

Midtown East — BentOa Cafe
156 E. 45th St. (bet. 3rd & Lexington Ave.)
212-922-8788
Bakery

Midtown East — Cafe Zarya Midtowe E.
118 E. 41 St. (bet. Madison & 5th Ave.)
212-779-0600
Bakery

Midtown East — Choux Factory
985 1st Ave. (bet. 54th & 55th St.)
212-223-0730
Cream Puffs

Midtown East — IPPOOO TEA
125 E. 39th St. (bet. Lex & Park Ave.)
212-370-0606
Japanese tea

Midtown East — Miaamoto Kitchean
509 Madison Ave (bet. 52nd & 53rd St.)
212-418-3747
Confectionery

East Village — Cafe Zarya East Village
69 Copper Sq. (bet. 7th St & 1st Ave.)
212-253-9700
Bakery

East Village — Chikalicious
203 E 10th St. (bet. 1st & 2nd Ave.)
212-475-0925
Dessert Bar

East Village — PANYA
8 Stuyvesant St (bet. 9th St. & 3rd Ave.)
212-777-1990
Bakery

Lower Mhn — Yaya Tea Gardea
51 Chryst e St (bet. Hester & Canal St.)
212-226-8803
Rice Balls

Brooklyn — Sweet Dynasty
6410 8th Ave. (bet. 64th & 65th St.)
718-765-6668
Ice cream

Brooklyn — Yaya Tea Garden
2320 86th St Brooklyn NY 11214
718-333-5292
Cafe

Queens — Resobox, Inc
4126 27th Ave Long Island City NY 11101
718-784-8680
Cafe

New Jersey — Miaamoto Kitchoan
595 River Rd. Edgewater NJ 07020
201-313-1335
Confectionery

New Jersey — Parisieaae
250 Main St. Fort Lee, NJ 07024
201-592-7877
Bakery

New York — BentOa Cafe
123 William St (bet.Fulton & John St.)
212-608-1850
Cafe

KARAOKE

Upper East — Iggy s
1452 2nd Ave (bet. 75th & 76th St.)
212-327-3043
$1 /song

Midtown West — Yuki 55*
253 W. 55th St (bet. Broadway & 8th Ave.)
212 765-1210
$8/h /person

Midtown East — Box Seack Riki*
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.)
212-986-5612
$8/h /person

Midtown East — Japas 38
38 E. 38th St. (bet. Madison & 5th Ave.)
212-679-4040
$8/h /person

Midtown East — Karaoke Ount 48*
304 E. 44th St. (bet. 1st & 2nd Ave.)
212-753-0030
$4/h /person

Koreatown — Gagapa Karaoke
25 W. 32nd St (bet. 5th Ave. & Broadway)
212-357-5353
$30- /room

Koreatown — Karaoke Ount 35*
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.)
646-473-0828
$4/h /person

Koreatown — Maru Karaoke Lounge
11 W 32nd St. (bet. W. 32nd & 33rd St.)
212 273-3413

Chelsea — Karaoke One7

They offer the city's largest song selection with 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. Drinks and room charges are half price during Happy Hour (2pm-8pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice
25 W. 17th St. (bet. 5th & 6th Ave.) $2/song
212-675-3527 www.karaoke17.com

Gramercy — Japas 27
308 3rd Ave. (bet. 26th & 27th St.)
212-685-2325
$10 /person

Gramercy — Music Story
34 32nd St. 5 Fl (bet. Park Ave. S & Madison Ave.)
212 594-4244
$40 /room

West Village — NEMO
54 E. 13th St (bet. B way & University Pl.)
212 477 1177
$8/h /person

East Village — Plaent Rose
218 Ave. A (bet. 13th & 14th St.)
212 353-8500
$2/song

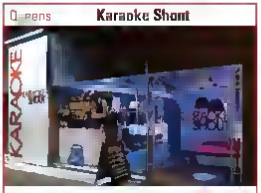
East Village — Sing Sing (Ave. A)*

Among the newest and trendiest karaoke restaurants on Avenue A. Sing Sing offers a bar lounge and 15 private rooms for karaoke. The low-key spot for celebrities. Large party rooms are available for up to 30 people. OPEN 7 DAYS
81 Ave. A (bet. 4th & 5th St.) $4-8/h
212-674-0700 www.karaokesingsing.com per person

East Village — Sing Sing (St. Marks)*
SING-SING KARAOKE ST. MARKS
Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 15 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS. Party@karaokesingsing.com
9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) $4-8/h
212-387-7800 www.karaokesingsing.com per person

Brooklyn — 100 Faa
932 60th St (bet. 9th Ave. & Fort Hamilton Pkwy) $40/h
718-436-8883 /room

Queens — Karaoke Shont



120,000 songs in 16 different languages available. 20,000 English songs. Also Hindi and Thai songs that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 10 private rooms are all equipped with LED lightings that change colors with each song. Enter songs using new Wi-Fi touch system on the 46-inch screens and Ipads. Open 7 days! Check out our event calender on the web
32-46 Steinway St. Astoria, NY 11103 $8/h
718-569-0080 www.karaokeshout.com person

SING SING KARAOKE
Everyday Happy Hour! Open to 9pm $4/hr/p
• 15 private rooms for your parties, accommodate up to 40 people
• A bar lounge • Bring your own food with no extra charge
The first hour 50% off (only Mon-Thu)
*Mention Chopsticks NY
$8/hr/p
$4/hr/p ALL DAY
St. Marks — 9 St. Marks Place, 2nd Fl (bet. 2nd & 3rd Ave.) 212-387-7800 — Hours: Sun-Thu 1pm-4am, Fri&Sat 1pm-6am
Avenue A — 81 Avenue A (bet. 5th & 6th St.) 212-674-0700 — Hours: Mon-Thu 6pm-4am, Fri. Sat & Sun 4pm-6am

Chopsticks NY's Test Kitchen -Vol.15-

In this section, chefs of various backgrounds test out Japanese seasonings and ingredients and create original recipes with their fresh perspectives. Each month a chef tries one featured seasoning or ingredient. This month, the owner/chef of John Brown Smokehouse shares his BBQ pork belly recipe, incorporating "yuzu-kosho", a Japanese citrus-chile paste.

Yuzu-Kosho BBQ Pork

By Chef Josh Bowen of John Brown Smokehouse

"I choose Yuzu because I enjoyed the taste of a Yuzu beer I had from Hitachino and I thought citrus is a good balance with the savory pork belly. I added just a small amount of yuzu-kosho as a condiment for a unique taste."

— Chef Josh Bowen

[For Yuzu-Kosho Rub]

[Ingredients]

- 2 oz yuzu kosho
- 1 tsp Kosher Salt
- 1 tsp black pepper (butcher blocks)

[Directions]

Combine all ingredients in a bowl and mix well

[For Mop Vinegar Sauce]

[Ingredients]

- 1/2 cup rice vinegar
- 12 oz beer
- 4 chiles

[Directions]

Put all ingredients into a bowl and stir

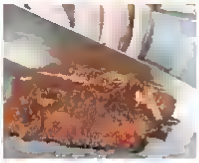
[For the BBQ Pork Belly]

[Ingredients]

- 5kg pork belly block

[Directions]

1. Take the skin off of the pork belly and rub it with the yuzu-kosho mixture
2. Pre-heat smoker or oven to medium high
3. Place pork belly block in the smoker for 4 hours at 225°F
4. During the smoking time, brush the pork belly with rice vinegar sauce every 30 minutes
5. Remove the pork belly and slice it and serve



Josh Bowen, Owner Chef

Pitmaster Josh Bowen's deep appreciation for American soul food was developed at a young age growing up in BBQ town Kansas City, Missouri where he was exposed to a variety of foods that would fuel his life long passion for cooking. He started selling BBQ out of his backyard in Astoria, Queens then worked at acclaimed Texas style Hill Country BBQ for 2 years as senior-pitmaster before opening his own John Brown Smokehouse in 2011

John Brown Smokehouse

Named after a famous abolitionist, John Brown Smokehouse brings authentic Kansas City style BBQ to the people of Long Island City and beyond. Everything from pulled pork to lamb sausage, spare ribs to fatty brisket "burnt ends" is freshly made in-house. They also have a great selection of beers to accompany your meal. Live music and a spacious beer garden are available during summer.

Location: 10-43 44th Dr., Long Island City, NY 11101
TEL: 347-617-1120
www.johnbrownsmokehouse.com

House Foods

#HOUSETOFUCHALLENGE

YOU COULD WIN $1,000!

Think you've got the best tofu recipe?

Then show us and take the #housetofuchallenge!

HOW TO ENTER:

Post a picture of your best original tofu recipe to our Facebook page or Instagram using #housetofuchallenge!

For official contest rules visit www.house-foods.com.

Grocery & Saka Guide

The following is a list of stores where you can buy Japanese food and liquor.

C Coupon available at www.chopsticksny.com
* Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th
2535 Broadway (bet. 114th & 115th St.) 212-280-4600 — Japanese

Dminobu Midtown West*
30 W 56th St. (bet. 5th & 6th Ave.) 212-707-1525 — Japanese

Dainobu Midtown East*
121 E 47th St. (bet. 3rd & Lexington Ave.) 212-755-7360 — Japanese

Katagiri & Co.,Inc*
224 E 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566 — Japanese

NIIGATA*
12 East 49th St. (bet. 5th & Madison Ave.) 212-813-1008 — Japanese

Sunrise Mart Midtown*
12 E 41st St. (bet. 5th & Madison Ave.) 646-340-9280 — Japanese

TOMIYA*
239 E 53rd St. (bet. 2nd &3rd Ave.) 212-610-7311 — Japanese

H Mart Han Ah Reum
25 W 32nd St. (bet. 5th Ave. & Broadway) 212-695-3213 — Korean

Woorijip
12 W 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115 — Korean

Dainobu Greenwich Village*
496 6th Ave. (bet. 12th & 13th St.) 212-645-0237 — Japanese

Jnpaa Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) 212-260-2333 — Other

M2M E. Village*
55 3rd Ave. (bet. 10th & 11th St.) 212-953-2436 — Japanese

Suarisa Mart Astor Pl*
4 Stuyvesant St. 2 FL (bet. 9th St. & 3rd Ave.) 212-598-3040 — Japanese

New Kam Man, LLC.*
200 Canal St. New York, NY 10013 212-571-0330 — Chinese

NI Jnpanese Delicacies
170 Essex St. (bet. Rivington & Delancey St.) 646-875-4324 — Japanese

Rosetta Winns*
40 Exchange Pl. (bet. William & Broad St.) 212-361-0030 — Other

Tokyn Mart*
51 Mulberry St. (bet. Bayard & Canal St.) 212-962-6922 — Japanese

Pearl River Mart*
477 Broadway 2 Fl. (bet. Grand & Broome St.) 212-431-0002 — Chinese

Sunrise Mart SoHn*
494 Broome St. (bet. Wooster St. & W. Broadway) 212-219-0333 — Japanese

Midoriya*
167 N 9th St. (bet. Bedford & Driggs Ave.) 718-599-4690 — Japanese

Family Market*
29-15 Broadway Astoria, NY 11106 718-956-7925 — Japanese

H & Y Marketplacn
150-51 Northern Blvd. Flushing, NY 11354 718-461-1311 — Korean

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354 718-578-0005 — Korean

H Mart Northern Blvd.
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700 — Korean

H Mart Union
29-02 Union St. Flushing, NY 11354 718-445-5858 — Korean

H Mart Williston Park*
400 N Hicks Ave. Williston Park, NY 11596 516-699-0270 — Korean

H Mart Woodside
59-18 Woodside Ave. Flushing, NY 11377 718-446-0755 — Korean

Sakura-ya*
73-05 Austin St. Forest Hills, NY 11375 718-268-7220 — Japanese

Taiyo foods*
46-08 44th St. Sunnyside, NY 11104 718-392-2233 — Japanese

H & Y Marketplace
478 Plainview Rd. Hicksville, NY 11801 516-935-4041 — Korean

H Mart Great Neck*
435 Great Neck Rd. Great Neck, NY 11021 516-482-3113 — Korean

Nnrn Jnpanese Foods*
168A Main St. Port Washington, NY 11050 516-883-1838 — Japanese

Shin Nippon Dn*
93 Mineola Ave. Roslyn Heights, NY 11577 516-625-1814 — Japanese

DAIDO
522 Mamaroneck Ave. White Plains, NY 10605 914-683-5736 — Japanese

Fuji Mart Scarsdale*
616 White Plains Rd. Scarsdale, NY 10583 914-472-1468 — Japanese

H Mart Hartsdale*
371 North Central Ave. Hartsdale, NY 10530 914-448-6888 — Korean

Kam Sen Foods*
22 Barker Ave. White Plains, NY 10601 914-428-4500 — Korean

NIJIYA Market*
18 N. Central Ave. Hartsdale, NY 10530 914-949-2178 — Japanese

Dishinbo*
293 Halstead Ave. Harrison, NY 10528 914-835-4390 — Japanese

Asian Market*
81 Colvin Ave. Albany, NY 12203 518-458-6166 — Chinese

Feeling fine*
371 Park Ave. Whitehouse, NJ 07055 201-713-0955 — Japanese

H & Y Marketplacn
1 Remsen Pl. Ridgefield, NJ 07657 201-943-7400 — Korean

H & Y Marketplace
433 S. Washington Ave. Bergenfield, NJ 07621 201-384-8228 — Korean

H Mart Cherry Hill
1720 Marlton Pike E. Cherry Hill, NJ 08003 856-489-4611 — Korean

H Mart Englewood
25 Lafayette Ave. Englewood, NJ 07631 201-871-6822 — Korean

H Mart Little Ferry
260 Bergen Tpke. Little Ferry, NJ 07643 201-814-0400 — Korean

All Knives 15% Off

5th Anniversary
Artisanal Japanese KNIVES & over 100 kinds of TABLEWARE are available

Since 1990~
SEITO NEW YORK
4126 27th Street Queens, NY 11101
seito-newyork.com
Tel 718 472 5413
Mon-Fri 10am-6pm Sat 10am-4pm

midoriya
japanese mini market
New Japanese Convenience Store in Williamsburg
open 7 days 10am~11pm
Just a two minute walk from L Bedford Ave subway station.
167 N9th Street Brooklyn NY 11211 Tel 718 599 4690

WHAT'S NEW AT KATAGIRI

Gaufres from Kabe Fugetsuda
Japanese Gaufres are delicate thin cookies that are layered with a variety of rich flavored creams

Deli Section
A wide array of ready-to-eat home cooked Japanese food will be available for purchase by the weight

Hamada-ya Bakery
Bread and pastries from a highly acclaimed Japanese bakery Hamada-ya is available. Their Japanese style breads, fruit danishes and sandwiches are especially popular

Japan Premium Beef
Supreme U.S. Kobe beef can be purchased by the weight. Every [illegible] day of the month get 10% off [illegible]

KATAGIRI JAPANESE GROCERY
224 E. 59th Street (bet. 2nd & 3rd Aves.)
212-755-3566 www.katagiri.com
Open 7 days 10am-8pm

Karaage Chicken Debut!

からあげチキン新発売!

Karaage Chicken

Tender Fried Chicken Leg Meat

- Authentic, "Restaurant Quality" Taste
- Savory Dark Meat - Lightly Breaded
- Tastes of Black Pepper & Ginger
- Perfect Size for Appetizers & Snacking
- NO MSG Added - Better option for Kids and the Family
- Microwaveable

やわらかモモ肉使用

- 本物のレストランクオリティーを追求!
- 二度揚げだから油っこくない軽めのころも
- ほんのりとした黒コショウと生姜の風味が絶妙
- メインディッシュにはもちろんの事、おつまみにも最適
- No MSGだから、お子様のお弁当にも安心
- 電子レンジ対応

Distributed by JFC INTERNATIONAL INC www.jfc.com

New York Branch
Tel. 908-525-4400
55 Wildcat Way
Linden, NJ 07036

Boston Sales Office
Tel. 978-657-7725
14 Jewel Drive Suite B
Wilmington, MA 01887

Baltimore Branch
Tel 301-604-5000
8611 Larkin Road
Savage, MD 20763

Day-Lee Foods, Inc.

Day-Lee Foods, Inc., a subsidiary of Nippon Ham (ニッポンハム), is dedicated to offering you the best value products in the marketplace today. Since 1965, we have been supplying fine products to retail markets.

www.day-lee.com | www.crazycuizine.com
800-329-5331 Santa Fe Springs, CA 90670

H Mart Ridgefield
321 Broad Ave Ridgefield NJ 07657 — Korean
201-943-9600

Hon Nem Chon*
1475 Bergen Blvd Fort Lee, NJ 07024 — Korean
201-224-0036

J MART
44 Chestnut St Ridgewood NJ 07450 — Japanese
201-857-5738

Mitsuwa Marketplace*
595 River Rd Edgewater NJ 07020 — Japanese
201-941-9113

Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450 — Japanese
201-670-0682

Fuji Mart Connecticut*
1212 Putnum Ave Old Greenwich CT 06878 — Japanese
203-698-2107

Million Asian Market
15 Orange St New Haven, CT 06510 — Other
203-782-1234

Meido*
38 N Narberth Ave Narberth PA 19072 — Japanese
610-747-0557

Tokyo Japanese Store
5855 Ellsworth Ave Pittsburgh PA 15232 — Japanese
412-661-3777

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet 93rd & 94th St) — Sake/Shochu
212-932-0050

Nancy Wine's
313 Columbus Ave (bet. 74th & 75th St.) — Sake/Shochu
212-877-4040

Garnet Wine & Liquors*
925 Lexington Ave (at 68th St.) — Sake/Shochu
212-772-9211

Mister Wright*
1583 3rd Ave (bet. 86th & 90th St.) — Sake/Shochu
212-722-4564

Ambassador Wine & Spirits*
1020 2nd Ave (at 54th St.) — Sake/Shochu
212-421-5078

Beekman Liquors
500 Lexington Ave (bet. 47th & 48th St.) — Sake
212-755-5857

Landmark Wine*
167 W. 23rd St. (bet. 6th & 7th Ave.) — Sake/Shochu
212-243-2323

MJK liquor
181 3rd Ave (bet. 15th & 16th St.) — Sake/Shochu
212-475-9168

Union Square Wine & Spirits*
140 4th Ave (at 13th St.) — Sake/Shochu
212-475-4100

LE DU WINES
630 Washington St. (at Leroy St.) — Sake
212-924-6350

Astor Wines & Spirits
399 Lafayette St (at 4th St.) — Sake/Shochu
212-674-7500

SAKAYA*
324 E. 9th St (bet. 1st & 2nd Ave.) — Sake/Shochu
212-505-7253

St. Marks Wine and Liquor*
16 St. Marks Place (bet. 2nd & 3rd Ave.) — Sake/Shochu
212-529-9403

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) — Sake/Shochu
212-982-7770

East Village Wine
183 Stanton St (bet. Attorney & Clinton St.) — Sake
212-358-7700

New York Wine Exchange
3 Broadway (bet. Battery Pl. & Morris St.) — Sake/Shochu
212-422-2222

Rosetta Wines*
40 Exchange Pl (bet. William & Broad St.) — Sake
212-361-0030

September Wines & Spirits
100 Stanton St. (at Ludlow St.) — Sake
212-388-0770

Granyette Wine*
151 Grand St. (bet. Crosby & Lafayette St.) — Sake/Shochu
212-925-1236

Smith and Vine
257 Smith St (bet. Sackett & Degraw St.) — Sake
718-243-0004

Allendale Wine & Liquors
101 W. Allendale Ave Allendale, NJ 07401 — Sake/Shochu
201-327-7665

Delite Super Market
420 Washington St. Hoboken, NJ 07030 — Sake/Shochu
201-420-7600

Quick Stop Wine & Liquor
83 Godwin Ave. Ridgewood, NJ 07450 — Sake
201-447-5015

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd
55-30 46th St. Maspeth NY 11378 — Food
718-729-6906

Dairei Trading Co., Inc.*
14-50 128th St College Point, NY 11356 — Food/Sake
718-539-8100

Paleewong Trading
62-04 34th Ave Woodside NY 11377 — Sake
718-507-6520

JFC International Inc.*
55 Wildcat Way Linden NJ 07036 — Food/Sake
908-525-4400

Nishimoto Trading Co., Ltd.*
902 Washington Ave. Carlstadt, NJ 07072 — Food/Sake
201-804-1600

NY Mutual Trading Co., Ltd.*
25 Knickerbocker Rd Moonachie, NJ 07074 — Food/Sake
201-933-8555

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains NJ 07444 — Sake
973-835-6595

* Chopsticks NY available to pick up

Attention restaurant owners!

Would you like to serve Tonkotsu Ramen?

kikkoman

Tonkotsu Ramen Soup Mix

It's a well-balanced soup mix with a sophisticated flavor of pork and the richness of pork bone marrow. To prepare the ever-popular Soy Sauce Flavored Tonkotsu Soup **just mix together the Tonkotsu Ramen Soup Mix** and **Kikkoman Soy Sauce**.

We also offer Green Label soup mixes with **no added MSG**. These products are sold exclusively to food service establishments.

kikkoman
seasoning your life
www.kikkomanusa.com

Contact info for inquiries:
Kikkoman Sales USA - NY Branch 516-466-0020
Please feel free to contact our representative Yoshihashi for more information.

A comprehensive list of
Sake, Shochu and Japanese Beer

- Write reviews about your favorite sake, shochu and Japanese beer
- Search sake by keyword
- Browse a sake event listing

www.sake-guide.com

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

FASHION

Upper West	**Bit'z Kids***	
410 Columbus Ave (bet. 79th & 80th St.) 212-724-1415		Clothing
Upper East	**R by 45rpm**	
17 E. 71st St. (bet. Madison & 5th Ave.) 212-737-9545		Clothing
Upper East	**Seigo Accessories**	
1242 Madison Ave. (bet. 89th & 90th St.) 212-534-8275		Accessories
Upper East	**SEIGO NECKWEAR**	
1248 Madison Ave. (bet. 89th & 90th St.) 212-987-0151		Accessories
Midtown West	**UNIQLO**	
31 W. 34th St. (bet. 5th & 6th Ave.) 877-486-4756		Clothing
Midtown West	**UNIQLO**	
666 5th Ave. (at 53rd St.) 877-486-4756		Clothing
Midtown East	**Miki House**	
1000 3rd Ave. (at Bloomingdale's)		Clothing
Midtown East	**Zero Halliburton**	
300 Madison Ave. (at 42nd St.) 646-740-3800		Accessories
Chelsea	**Junko Yoshioka**	
224 5th Ave. 2 Fl. (bet. 25th & 26th St.) 212-206-8302		Clothing
Gramercy	**Bradelis New York**	
66 Madison Ave. (bet. 27th & 28th St.) 212-686-2223		Lingerie
West Village	**Yemak**	
321 1/2 Bleecker St. (bet. Christopher & Grove) 212-807-9100		Clothing
East Village	**ARGOSY**	
428 E. 6th St. (bet. Ave. A & 1st Ave.) 212-982-7818		Clothing
East Village	**Local Clothing**	
328 E. 9th St. (bet. 1st & 2nd Ave.) 212-777-3950		Clothing
East Village	**Patricia Field***	
306 Bowery (bet. Houston & Bleecker St.) 212-966-4069		Clothing
East Village	**Tokio 7***	
83 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-8443		Clothing
East Village	**Tokyo Joe**	
334 E. 11th St. (bet. 1st & 2nd Ave.) 212-473-0724		Clothing
Tribeca	**Bit'z Kids Tribeca**	
275 Greenwich St. (bet. Murry & Warren St.) 212-571-0803		Clothing
Tribeca	**Mike Inatome**	
93 Reade St. 2 Fl. (bet. 6th & 5th Ave.) 212-966-7777		Clothing
Soho	**Arth**	
75 W. Houston St. (Wooster & W. Broadway) 212-533-1431		Accessories
Soho	**Bradelis New York***	
211 Elizabeth St. (bet. Prince & Spring St.) 212-941-5629		Lingerie
Soho	**Facial Index**	
104 Grand St. (at Mercer St.) 646-513-1055		Eyewear
Soho	**Keon's Closet**	
71 W. Houston St. (Wooster St. & W. B way) 212 387 7748		Lingerie
Soho	**Mieko Mintz**	
55 Thompson St. (bet. Spring & Broome St.) 212-627-1624		Clothing
Soho	**R by 45rpm**	
106 Mercer St. (bet. Prince & Houston St.) 917 237 0045		Clothing
Soho	**UNIQLO**	
546 Broadway (bet. Prince & Spring St.) 917 237-8800		Clothing
Soho	**Yohji Yamamoto**	
103 Grand St. (at Mercer St.) 212-966-9066		Clothing
Queens	**Bradelis New York***	
135-20 39th Ave. #H 213 Flushing, NY 11354 718-353-1345		Lingerie
New Jersey	**Miki House**	
400 Hackensack Ave. Hackensack, NJ 07601		Clothing
New Jersey	**UNIQLO**	
1 Garden State Plz. Paramus, NJ 07652 877 486-4756		Clothing

J-Life International
Live Japan
Authentic Japanese fabrics, futons, kotatsu and interni are just the beginning. Hundreds of traditional and contemporary Japanese products with secure online shopping convenience
www.jlifeinternational.com
1-866-993-9291

J-POP CULTURE

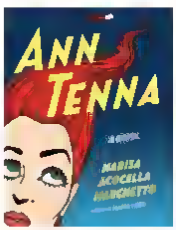
Upper East	**Ebisu Gift Shop**	
351 82nd St. (bet. 1st & 2nd Ave.) 646-287-7162		Toy
Midtown West	**Book Off***	
49 W. 45th St. (bet. 5th & 6th Ave.) 212-685-1410		Book
Midtown West	**Kinokuniya Bookstore**	
1073 6th Ave. (bet. 40th & 41st St.) 212-869-1700		Book
Midtown West	**Midnight USA**	
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) 212 827 0602		Video Rental
Midtown West	**Midtown Comics***	
200 W. 40th St. (at 7th Ave.) 212-302-8192		Manga
Midtown East	**JHU Comic Books***	
32 E. 32nd St. (bet. Park & Madison Ave.) 212-686-7086		Manga

KAWAII in New York

By Julia Szabo

Toons are forever cute and cool, but right now, they're the talk of the town! The New York Comic Con takes over the Javits Center from October 8-11, with a galaxy of kawaii cartoon stars—and cosplayers paying tribute to them. Did you know it's possible to make any day a celebration of cute cartoon art? Read on to find out how.

Everybody has to wear shoes, so why not choose footwear that doubles as wearable art? Vault by Vans X Takashi Murakami is a capsule collection designed by the artist who's world-renowned for his cartoon imagery. The Vans Classic Slip-On is adorned with a smiling flower print or a skull motif. For toddlers, tiny slip-ons feature a super-kawaii dog logo!
www.vans.com/murakami



The hottest, most talked-about new book is Marisa Acocella Marchetto's graphic novel Ann Tenna (Alfred A. Knopf, $30). Check out this page-turner that tells the story of a ruthless New York City gossip columnist who, by intervention from the next dimension, gets a second chance to change her wicked ways. It's a timeless tale of good vs. evil, told through toons.
http://knopfdoubleday.com/book/107477/ann-tenna/

Turn yourself into a toon – it's easy! "I will do your unique portrait in a special style," promises artist, Dora Wang, and she delivers. The college student charges the incredibly reasonable fee of $5 for transforming your photograph into a one-of-a-kind anime avatar. She also works super-fast, so you'll see remarkable results quickly.
www.fiverr.com/dorawang

Julia Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Asunah Jones

Midtown East — Midtown Comics*
455 Lexington Ave. (at 45th St.)
212-302-8192
Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.)
212 460-5322
Manga

Chelsea — Imago Anima*
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0866
Anime

West Village — AC Gears
69 E. 8th St. (bet. Broadway & University Pl.)
212 260 2259
J Goods

East Village — Forbiddnn Planet
832 Broadway (bet. 12 & 13th St.)
212-473 1576
Toy

East Village — Kim's Video St. Marks
124 1st Ave. (bet. 7th St. & St. Marks Pl.)
212-533 7330
Video Rental

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-9439
Manga

East Village — Sanrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-598-3040
Video Rental

East Village — Toy Tokyo*
51 2nd Ave. (bet. 5th & 6th St.)
212-673-5424
Toy

East Village — Video Games New York*
202 E. 5th St. (at 3rd Ave.)
212 533 1033
J Goods

Soho — Sunrise Mart Soho
494 Broome St. (W. Broadway & Wooster St.)
212 219-0033
Video Rental

Queens — Anime Castle*
35-32 Union St., Flushing, NY 11354
347 436-1256
Anime

New Jersey — Gundnm Planet*
544 10th St. Palisades Park, NJ 07650
201 944-6305
Toy

TRADITIONAL

Midtown West — Kimono New York
1410 Broadway #2618 (bet. 39th & 39th St.)
212-869-8700
Kimono

Midtown East — Minamoto Kitchoaa*
509 Madison Ave. (bet. 52 nd & 53 d St.)
212 435-3747
Confee-bonery

Chelsea — KYOTOYA*
23 W. 13th St. (bet. 5th & 6th Ave.)
212 414-0720
General

East Village — Makari
#7 3rd Ave. (bet. 12th & 13th St.)
212-995-5611
Antique/ General

Soho — Kimono Haasa
131 Thompson St. (bet. Prince & Houston)
212-505-0232
Kimono

Brooklyn — J-S Dnsign*
300 7th St. (bet. 4th & 5th Ave.)
General

New Jersey — Mnrs New York
595 River Rd. Edgewater, NJ 07020
201-945 1134
Goodnl

Japan — Japan Square
www.japansquare.com
General

Online — Wahao New York
www.wuhaonyc.com
212-231-0162
Towel

Online — J-Life Interontiooal, Inc.
Live Japan. Bring the simplicity and elegance of Japanese design into your home or workspace. J-Life specializes in the traditional comforts of Japanese life with futons, zabuton, tatami, shoji and hundreds more exquisite products.
PO Box 1052 Conway NH 03818
877-553-8291 www.jlifeinternational.com
Home Decor

GALLERY

Midtown East — Rnnin Gallnry*
425 Madison Ave. (at 49th St.)
212-688-0188
Gallery

Chelsea — NYCoa Gallery
1133 Broadway #935 (bet. 26th & 26th St.)
212-380-1148
Gallery

Chelsea — Onishi Gallary
521 W. 25th St. (bet. 10th & 11th Ave.)
212-665-8035
Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.)
212-674-0244
Gallery

Queens — Gallnry Gna
47-09 38th St. Long Island City, NY 11101
718-952-7717
Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
990 6th Ave. (bet. 36th & 37th St.)
212-868 7465
Jewelry Supply

Midtown West — ZIPANGU Showroom
1410 Broadway #2618 (bet. 39th & 39th St.)
212-869-0500
Other Goods

Midtown East — IPPODO TEA
125 E. 39th St. (bet. Lex & Park Ave.)
212-870-0909
Other Goods

Lower Mhn — The Mandarin's Tea Room
21 Howard St. #201 (Lafayette & Broadway)
917-767 1051
Other Goods

New Jersey — Nippon Auto Lensing
2050 Center Ave. Suite 575 Fort Lee, NJ 07024
201-609-9000
Other Goods

Online — IKI Japan
www.ikijapan.com
800-589-5764
Other Goods

Online — LUPICIA Fresh Tea
www.lupiciausa.com
866-574-4832
Other Goods

HOUSEHOLD GOODS

Upper East — Sara Japanese Pottery*
850 Lexington Ave. (bet. 69th & 70th St.)
212-772-3243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.)
212-661 3333

Tribeca — Korin*
57 Warren St. (bet. Church St & W. B way)
212-587 7021

Queens — Seito New York*
4121 27th Street, Long Island City, NY 11101
718-472-5413

New Jersey — Kitchenware Central*
1631 Lemoine Ave., Fort Lee, NJ 07024
201-886-0003

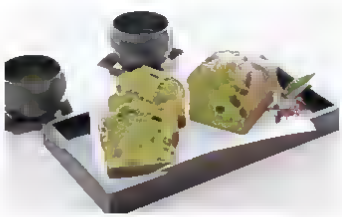
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

The technology inside this high-performance tea maker is not only revolutionary but its sleek facade would also look good on any kitchen counter

This powder contains incredible health benefits and leaves no part of the tea leaf to waste.

Whether you prefer hot or cold, plain or sweet, green tea is incredibly soothing. No wonder the Japanese can't get enough



The perfect snack. Green tea cake with cups of green tea. Healthy and delicious, especially when it's homemade!

Vol. 52 - MONO of the month

Sharp Tea-Ceré

Japanese Tea Ceremony is among the many traditions that have fascinated people for generations. The history, the methodology, and the technique involved are truly beautiful, as is the frothy green Matcha tea that is produced by it. So it's no surprise that one of Japan's foremost electronics companies – SHARP – has come up with a machine that automates the grinding and brewing process. Dubbed the "Tea-Ceré" (short for tea ceremony), this is a wonderful way for tea-lovers to get one step closer to brewing a Matcha-style tea ceremony inspired cup at home.

Since 1912, SHARP has ranked among the most innovative and influential Japanese technology companies, and their creativity with this tea maker is impressive. At first, the design of the Tea-Ceré will look familiar to anyone who owns an electric coffee or espresso maker, although the similarities end with the water reservoir. On the right is the shining star of the machine – the grinder – that can turn whole tea leaves into a slightly coarse or superfine powder. What makes this grinder so special is that it can grind a quality of powder that is traditionally done by hand, without raising the temperature of the tea leaves caused by friction (excessive heat can ruin the taste, as well as the health benefits of tea).

Wondering why the obsession with the quality of the tea powder? In Japan, tea – and green tea in particular – is considered to be among the healthiest of beverages. And because Matcha uses the entire tea leaf, it is believed to be the best way to consume it. Health conscious Japanese tea lovers have turned the Tea-Ceré into a bestseller because it gives them access to delicious Matcha-style powder like never before.

According to SHARP, the grinder can make a powder that is as fine as 15-20 microns – the grade necessary not only to allow the nutrients of tea to be better digested and absorbed, but also to retain its peak flavor. Through precise calculations and tests, SHARP was able to figure out the best shape and angle of the upper and lower grinder, and the ideal grind rate that creates unmatched fine powder tea in two minutes (per serving).

Once ground, the powder can be added to the whisking unit, which properly blends the tea powder with water that has been boiled in the water reservoir. Then the contents of the whisker can be poured into a cup through the spigot. But the whisker also allows for people who want to make tea lattes to pour in warmed milk (soy, almond, or dairy) manually. One word of warning is that the grinder is made to grind tea leaves, not grind nuts, grains, and harder materials.

Also interesting is how the Tea-Ceré can be used to turn your typical tea into a seasoning. The cookbook included with the machine is replete with creative food ideas that will turn breakfast, lunch, or dinner into something a little more compelling. Do you want to turn some black tea into a wonderful glaze for fish, or make that green tea roll cake that you enjoy so much from your favorite bakery? You'll find a way to do that with the Tea-Ceré.

With tea gaining more attention these days for being a healthy beverage, it is high time to not only drink more of it, but to get creative with it as well. Tea Ceré undoubtedly offers a seamless option for both tea enthusiasts and ambitious home cooks.

SHARP www.sharpusa.com/tea-cere

NYCC Presents: Super Week

NY

THE OFFICIAL COMIC CON

NEW YORK SUPER WEEK

A WEEK LONG POP CULTURE FESTIVAL

OCTOBER 5-11 | NYC

MEET MASASHI KISHIMOTO, CREATOR OF NARUTO

OCTOBER 9 | 8:30 PM
KINOKUNIYA BOOKSTORE

OCTOBER 10 | 3:30 PM
BARNES & NOBLE TRIBECA

NEWYORKSUPERWEEK.COM

WANTED

Willing & Capable Writers

FOR

Otaku Times

A Newly Launching
Internet Publication in English for
Discerning Connoisseurs of:

Anime ❋ Manga ❋ Table Top Games
Video Games ❋ Music ❋ Modelmaking
Comics ❋ Animation & Otaku Culture in General

Submit a blog URL or a sample of your writing
& letter of inquiry without delay to:

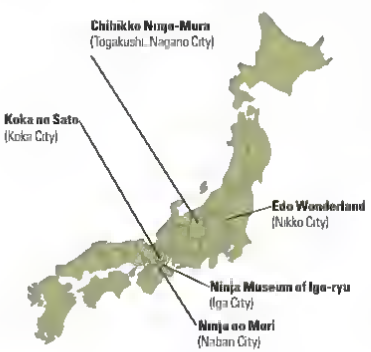
☞ submissions@otakutimes.us

Step into Ninja Sites

With extraordinary athletic ability and sharp senses, ninjas were active during the samurai period (especially the Warring States period from the 15th to 17th centuries) as spies and such. Ninjas have superpowers like jumping from tree to tree, running around the forest really fast, hiding without being noticed, swimming underwater for a long time, and seeing clearly in the dark. In modern Western culture ninjas are thought to be a type of superhero, but they actually were real humans who acquired superpowers through strict training. In Japan, there are sites where you can learn more about real ninjas.

Just a two-hour train ride from Tokyo, **Edo Wonderland** (Nikko Edomura) in Nikko City, Tochigi Prefecture, is an upscale theme park recreating life during the Edo period (1603-1868) that instantly takes you back to the samurai era. Two of its most popular attractions are the ninja shows, Grand Ninja Theatre and Ninja Karasu Yashiki, both action packed, dramatic performances full of ninja tricks. Also, children ages 5-12 can enjoy a program for learning the ninja experience. Participating children can master basic ninja skills such as shuriken (star-shaped metal knife) throwing, concealment and ninja running techniques.
http://edowonderland.net/en/about/

Another amusement park offering extensive ninja attractions is **Chibikko Ninja-Mura** located in the Togakushi region of Nagano Prefecture. Togakushi was the home of Togakushi-ryu ninjas and was established in the early 12th century. Ninja-Mura is solely devoted to ninja activities, including shuriken throwing and fukiya (blowing arrows) shooting, a ninja museum, and athletic-style ninja experiences in the woods. Open from late April to late November, this park amuses both children and grown-ups alike. Just 10 minutes from there by car are the **Togakushi Folk Museum** and the **Ninja House**, where you can explore more about the Togakushi ninjas.
www.ninjamura.com



To explore more, head west. The Iga region of Mie Prefecture, mecca for Iga-ryu ninjas, has numerous ninja-related historical remains but the first stop should be the **Ninja Museum of Iga-ryu**. It houses an extensive collection of ninja tools, archival documents, films and related readings, allowing you to learn about real Iga-ryu ninjas. It is also equipped with a ninja house and mini theater, and offers ninja performances.
www.iganinja.jp

Another must-visit place in Iga is **Ninja no Mori** (Ninja Forest). Located in the Akame Shijuhachitaki valley, it offers a year-round shugyo (training) program to people 5-years old and above. During the 90-minute long shugyo, participants dressed in ninja costume can try more than 10 ninja shugyo attractions, such as shuriken throwing and rope walking. At the end of the shugyo, participants will receive a certificate for an Iga Akame-ryu ninja license.
www.akame48taki.com/asobu/ninjanomori.html

Not far from Iga, another ninja home existed in Shiga Prefecture's Koka. Koka-ryu ninjas, established in the 15th century, were known as rivals to Iga-ryu ninjas as they served different masters. **Koka no Sato. Ninjutsu no Mura** (Village of Koka Ninjutsu) is an upscale recreation site built on the foot of Suzuka Mountain. The village includes the Koka Ninjutsu Museum, Ninja House and Shinobi Shrine, as well as sites for ninja and shuriken training. The museum building was made by renovating a real ninja-related house, and it displays ninja firearms and tools and precious archival documents.
http://koka.ninpou.jp/

While in Koka, don't forget to visit a truly authentic ninja house **Koka-ryu Ninjutsu Yashiki**. This 300 year-old mansion was built by Mochizuki Izumo-no-kami, the head of the Koka-ryu ninja group. The building features ninja tricks that were actually used back in the day.
www.kouka-ninnya.com

During the ninja performance offered in the Ninja Museum of Igaryu, visitors can not only watch the action packed show but also learn how ninja actually used their weapons.

Photo courtesy of Ninja Museum of Iga-ryu

Hiking into a Ninja Experience at Akame Shijahachitaki Valley

Located in Nabari City in southern Iga, Akame Shijuhachitaki Valley is known for its past as a training site for Iga-ryu ninjas. The valley's name means "Red Eye, 48 Waterfalls," and its geographical features offered an ideal setting for ninjas to practice skills such as walking on slippery rocks, hiding behind waterfalls, and climbing up rocks. In modern times, the valley's hiking course allows visitors to appreciate its amazing waterfalls. The fall foliage season is particularly beautiful.

www.kankou-naban.jp/spot/akame/
www.akame48taki.com

© Nabari Tourist Information

Premier Matchmaking Service for Gentlemen and Japanese Women

We provide a highly personalized matchmaking service for single professional men and beautiful and sophisticated Japanese women who are sincerely searching for a lifelong partner.

Free matchmaking consultation in NYC on Oct 24th (Sat) & 25th (Sun)
Make an appointment today at
http://meetjapanlady.com/ny/

MeetJapanLady.com
Located in USA & TOKYO

にほんごではなそう!

Japanese Classes

Highly Interactive
Language Learning Services

Hills Learning
(Grand Central Station 0 min)
www.hillslearning.com

Going to Japan?

Get a JR Rail Pass from Amnet!

Ride the bullet train and JR train to any city as many times as you want!

Type	Green		Ordinary	
Duration	Adult	Child	Adult	Child
7 days	38 880 yen	19,440 yen	29 110 yen	14 550 yen
14 days	62,950 yen	31,470 yen	46,390 yen	23 190 yen
21 days	81,870 yen	40,930 yen	59,350 yen	29,670 yen

amnet
For more info, visit www.amnet-usa.com/eng/
TEL: 800-929-2663 / vacation@amnet-usa.com

KYOTO & NARA 1 DAY TOUR

English Guide
USD 121.28 (JPY 14,700)

KYOTO AUTUMN LEAVES
Light-Up at Daikaku-ji Temple with Dinner
Only 11/16, 19, 25, 27, 30
USD 109.43 (JPY 12,900)

*Above two tours price will be changed by exchange rate and tour date.

JAPAN RAIL PASS

7days 14days 21days
Coach Class 29,110yen / 46,390yen / 59,350yen
Green Class 38,880yen / 62,950yen / 81,870yen

*7 14 21 days as consecutive period and UNLIMITED rail throughout Japan.
*Japan Rail Pass is not available for Shinkansen express "NOZOMI" and "MIZUHO"
*Japan Rail Pass is available for the Narita Express to Tokyo!

Since 1970 — International Association for Cultural Exchange
IACE **IACE TRAVEL**
800-872-4223 / 212-972-3200
Email - nyc@iace-usa.com www.laca-usa.com

School Guide

The following is a list of schools where you can learn Japanese culture.

© Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

LANGUAGE

Upper West — Friends Academy* — Japanese
310 W 103rd St (bet Westend Ave & Riverside Dr)
212-935-9535

Midtown West — NY Japanese Language — Japanese
257 W 38th St 14 Fl (bet 7th & 8th Ave)
646-345-8777

Midtown West — The Nippon Club/Japan Foundation NY — Japanese

JF Japanese Language Courses focus on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn more! Explore Japanese arts and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.
145 W 57th St (bet 6th & 7th Ave)
212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
121 E 40th St #203 (at Lexington Ave)
212-697-8374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.
50 E 42nd St #300 (at Madison Ave)
212-651-7903 www.hillslearning.com

Midtown East — ibec language institute, inc.* — Japanese
369 Lexington Ave #300 (bet 40th & 41st St)
212-867-2000

Midtown East — Japan Society — Japanese
333 E 47th St (bet 1st & 2nd Ave)
212-715-1256

Midtown East — Language House — Japanese
211 E 43rd St #1106 (bet 2nd & 3rd Ave)
212-843-5455

Midtown East — PC Tech* — Japanese
317 Madison Ave #900 (at 42nd St)
212-801-4764

Chelsea — ABC Language Exchange* — Japanese
146 W 29th St #9E (bet 6th & 7th Ave)
212-563-7580

Chelsea — Tenn* — Japanese
434 W 13th St (bet 9th & 10th Ave)
212-645-2100

West Village — NYU-SCPS — Japanese
7 E 12th St (bet University Pl & 5th Ave)
212-998-7150

Long Island — Long Island Japanese — Japanese
21 Beacon Hill Rd Port Washington NY 11050
516-883-6745

Long Island — Long Island Japanese Culture Center* — Japanese
2 Heaven Ave Ste 23F & Studio L-1 Port Washington
516-551-4307

Westchester — Go! NihonGo Language — Japanese
PO Box 33 White Plains NY 10606
914-255-5288

Purchase — Keio Academy of New York — Japanese

Each summer, Keio Academy of NY organizes a two week cultural exchange residential program for middle and high school students from Japan and the US. Come join and experience their unique bi-lingual, bi-cultural learning environment!
3 College Rd Purchase NY 10577
914-701-3454 www.keio.edu

Westchester — WCC/Continuing Edu* — Japanese
75 Grasslands Road Valhalla NY 10595
914-606-6330

New Jersey — Iroha Nihongo* — Japanese
8 West Bayview Ave Englewood Cliffs NJ
201-947-4932

New Jersey — Japanese-American Society of New Jersey* — Japanese

Their language program is taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.
304 Main St 2nd Fl Fort Lee, NJ 07024
201-461-5133 www.jasonj.com

New Jersey — R/Lingo Learning Center* — Japanese
2490 Lemoine Ave #104 & 105 Fort Lee NJ
201-947-4707

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W 60th St #6K (bet Broadway & Columbus)
212-757-6748

Upper West — Seikou Shodo — Calligraphy
315 W 111th St. (at West End Ave)
212-247-2586

Upper West — Sogetsu Ikebana School — Ikebana
201 W 70th St (at Amsterdam Ave)
212-873-6115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E 69th St (bet 3rd & Lexington Ave)
212-861-6161

Midtown West — Elites NewYork Floral Design — Ikebana
11 W 44th St 11 Fl (bet 5th & 6th St)
212-691-3636

Midtown West — N.Y. Togei Kyoshitsu* — Pottery

NY Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. They teach traditional and contemporary aesthetics and functionality of togei. 2.5 hour trial class is $45. Unlimited studio use for open studio members.
5 W 30th St 3 Fl (bet Broadway & 5th Ave)
212-268-1711 www.nytogei.com

Midtown West — The Nippon Club — Sado
145 W 57th St. (bet 6th & 7th Ave)
212-581-2223

Chelsea — Ikebana Flowers New York — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-255-5788

Lower Mnh — Tokenori Calligraphy Class — Calligraphy
31 Bond St. (bet. Bowery & Lafayette St.)
917-579-2182

Soho — Kimono House — Kimono
131 Thompson St. (bet. Prince & Houston St.)
212-505-0232

Queens — Nosho-kai Ryukyu Dance School — Dance
242-17A Oak Park Dr Douglaston NY 11362
718-631-2637

MARTIAL ARTS

Japan — Ohura School — Ikebana
OharaNYC@aol.com
201-385-0353

Upper West — Kokushi Budo Institute* — Judo
332 Riverside Dr (bet. 105th & 106th St.)
646-828-7954

Upper West — Shoreryu Matsubayashi* — Karate
131 W. 72nd St. #2F (bet. Columbus & Amsterdam Ave)
212-875-0626

Upper West — UWS Kenshukai Karate* — Karate
928 Columbus Ave (bet. 105th & 106th St.)
212-222-1172

Upper East — Aikido Shoho Dojo — Aikido
350 E. 82nd St. (at 1st Ave.)
646-509-3212

Midtown West — New York Budokai — Kendo
520 8th Ave. 16 Fl (bet. 36th & 37th St.)
917-421-1490

Midtown West — Shinjinbukan New York* — Karate
333 9th Ave. #307 (bet. 55th & 56th St.)
917-400-3183

Midtown West — Shorinji Kempo Midtown — Karate
500 8th Ave (bet. 35th & 36th St.)
646-762-4486

Midtown West — World Oyama Karate — Karate
35 W. 31st St. 6 Fl (bet. 5th Ave. & Broadway)
212-629-7708

Midtown East — KYOKUSHIN KARATE* — Karate
205 Madison Ave. 5 Fl (at 38th St.)
212-947-3334

Midtown East — Shido Gukuin — Kendo
205 Madison Ave. 5th fl (bet. 38th & 40th St.)
630-414-8644

Chelsea — New York Aikikai* — Aikido
142 W. 15th St. 2 Fl (bet. 6th & 7th Ave.)
212-242-6246

Chelsea — U.S. Budo Kai-Kan* — Mix
110 W. 14th St. 2 Fl (bet. 6th & 7th Ave.)
212-807-7336

Chelsea — World Sendo Karate* — Karate
61 W. 23rd St. 2 Fl (bet. 5th & 6th Ave.)
212-924-0511

East Village — Karate Honmu Dojo — Karate
58 E. 11th St. 5 Fl (bet. Broadway & University)
212-505-3956

East Village — New York Jiu Jitsu* — Jiu Jitsu
696 Broadway Bsmt. (at Bond St.)
212-343-9310

East Village — Shorinji Kempo Downtown — Karate
64 E. 4th St. 3rd Fl (bet. 2nd Ave. & Bowery)
347-277-4361

Tribeca — Kee Zee Institute — Kendo
54 Thomas St (bet. Church St. & W. Broadway)
212-406-9104

Tribeca — Oishi Judo Club* — Judo
547 Greenwich St. (bet. Vandam & Charlton St.)
212-966-6850

Brooklyn — Aikido of Park Slope — Aikido
555 5th Ave. (at 15th St.)
718-788-5932

Queens — School of Taqutsu — Mix
475 Onderdonk Ave. Ridgewood, NY 11385
917-443-7035

Long Island — Katayanagi Shotokan Karate — Karate

Chief Instructor Michael Katayanagi 8th Dan has been teaching Shotokan Karate since 1982. We are the Long Island branch of the Intl. Shotokan Karate Fed. led by Master Teruyuki Okazaki 10th Dan. We teach traditional Japanese Shotokan Karate.
838 Port Washington Blvd. 2nd Fl Port Washington NY 11050
516-330-2269 www.pwsl-okokan.com

Long Island — NY Soo Tae Karate — Karate
1370A Majors Path Southampton NY 11968
631-696-4220

New Jersey — Kokushikai Judo* — Judo
24-28 Fair Lawn Ave. Fair Lawn, NJ 07410
201-797-1966

New Jersey — KYOKUSHIN KARATE NJ Branch — Karate
360 Old River Rd. 2 Fl. Edgewater, NJ 07020
212-947-3334

OTHER

Upper West — Columbia Univ — Music
2960 Broadway (at 116th St.)
212-854-7403

Upper East — Saori Weaving Arts — Other School
227 E. 67th St. (bet. 2nd & 3rd Ave.)
212-722-2696

Midtown West — GeeceCatNY — Dance
www.dancecatny.com

Midtown West — Hariyumu Ballet — Dance
56-60 W. 36th St. 3rd Fl. (bet. 5th & 6th Ave.)
347-451-1801

Midtown West — The Nippon Club — Dance
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown West — Toho Shoji N.Y.* — Jewelry Making
390 5th Ave. (bet. 35th & 36th St.)
212-868-7465

Midtown East — SOBA Making

Soba Making Lesson Every Sunday Session 12/2 2:30pm This lesson will include a lecture on the history and nutrition of soba as well as soba tasting and hands-on of soba making. Contact Mr. Kotaro at world_wide_sobo_ny43@yahoo.co.jp
230 3rd Ave. 2 FL (at 31st St.)
www.worldwide-sobe.com

Midtown East — The DOJO* — Other School
255 Madison Ave. 5 Fl (at 39th St.)
212-947-3334

Chelsea — Suchiyo Ito & Dance Co — Dance
405 W. 23rd St. #4G (at 9th Ave.)
212-627-0265

Chelsea — Toko Kyudoju — Other School
118 W. 22nd St. 6th Fl (5th & 7th Ave.)
212-315-0635

Brooklyn — Ramen Class

A lesson on ramen is presented by a chef/owner of Brooklyn restaurants and a soba master. Learn the know-hows of preparing your original ramen. Online chat on ramen making up a kitchen to serve ramen are also available. Email to schedule an appointment.
95 Montrose Ave. (bet. Leonard St. & Manhattan Ave.)
RamenClassBklf@gmail.com

It's never too late to start judo because judo can be practiced for a lifetime. Come practice judo with us!
-Shintaro Higashi-
Get strong.
Get fit.
Learn Judo.
KBI Martial Arts
T: 646-828-7954
www.kokushibudo.com
information@kokushibudo.com
331 Riverside Dr.
(bet. W. 105th & 106th St.) NYC 10025

Iroha Nihongo

3 class levels available in each location.

[NY] Friends Academy
[NJ] R/Lingo Learning Center
New York IRUEI Gakuen

www.JapaneseSchool.org / IROHA nyiroha@gmail.com

Rukasu Budo Dojo
Experience the Spirit of Budo

BRAND NEW · FREE TRIALS
25-38 Parsons Blvd. 2nd Fl.
Flushing, NY 11354
Tel: 347-716-1037
info@rukasubudodojo.com

Divorce Mediation
Property Division
Maintenance/ Alimony
Child Custody

Family Law & Divorce Mediation

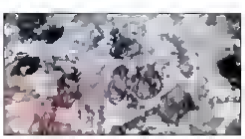
Dalit Yarden, Esq.
Law Office of Dalit A. Yarden, P.C.
275 Madison Ave., 14th Fl
New York, NY 10016
Phone (212) 878-8882
www.dyardenlaw.com

RONIN GALLERY
Largest Collection of Japanese Prints in the United States
Japanese & East Asian Contemporary Art

Sept. 15 - Oct. 17

Forty for Forty
Forty Artists
Forty Masterpieces
Celebrating Forty Years

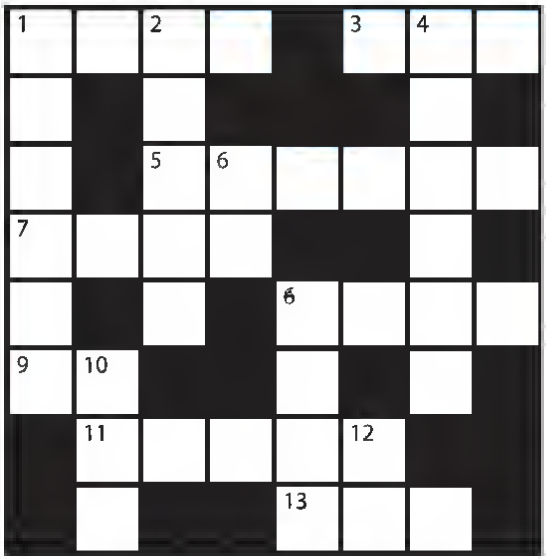
Oct. 21 - Nov. 16



AGAINST GRAVITY
GYOKO TAMAI
Works on Paper
In Conjunction with ACAW
Asia Contemporary Art Week

212.688.0188 | ronin@roningallery.com | RoninGallery.com
425 Madison Avenue, 3rd fl, New York, NY 10017

Japanese CROSSWORD



Across

1. Japanese brewed liquor made from rice

3. Here comes _____ (autumn)

5. When you cry you shed _____

7. "Moss" in Japanese

8. Connective word meaning but or however

9. "Home" or "house" in Japanese

11. _____ (carpenters) in Japan are known for their meticulous craftmanship

13. Fictitious scary creature in Japanese folklore- its skin is either red or blue

Down

1. This word in Japanese is a homonym for "MC" (master of ceremonies), "view" and "dentist"

2. "Quarrel" or "fight" in Japanese

4. A mountain is a good place to hear _____ (echoes)

6. It means "dressed with", as in goma-___and shira___

8. A question word meaning "where"

10. The old name of Tokyo that is used as the name for the era between 1603 and 1868

12. It means "yeah" in Japanese

©Chopsticks NY / Myles Mellor

Color You Fashionably

Ken of Salon Vijin

What do you think you are particularly good at as a hair stylist?

I have a lot of photo shoot experience, so hair styling is one of my strengths. But I also like to create styles via cut and bleach techniques, and introduce a touch of mode.

How do you achieve a style with mode?

When I say "mode," it does not always mean "trendy." There are many things that are eternally "chic" and "stylish." I incorporate those aesthetics and up-to-date fashion in accordance with each person's character, lifestyle and preference. It requires a thorough consultation to find the best style for each person.

What are the things you are careful about when treating your customers' hair?

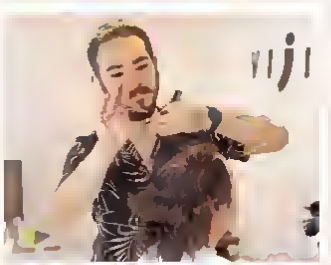
Two important things I think about are whether the style fits the person and how easy it is to take care of at home. But I also like to introduce fashionable aspects and new angles to customers.

How does Salon Vijin's health-conscious concept help you create a style?

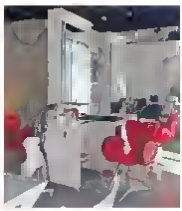
Greatly. The whole salon is equipped with the ionized concept, from the water used for the hair services to drinks and air purifiers. This helps protect hair from damage and maintain its health. Naturally well-conditioned hair looks shiny even after bleaching and coloring.

What do you recommend as styles for the fall/winter season?

I recommend changing one's color. By just adding a darker hue to a brighter and lighter summer style, you can get a rich depth that embodies autumn. Sombre, the short form of "soft ombre," is perfect for making these kinds of three-dimensional color layers.



"Stylish hair design that can be easily maintained at home" is what Ken tries to create. You can check out the hair styles he created on his Instagram account, which has already drawn many new customers.



Salon Vijin
22 E. 1st St.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL 212-664-0664
www.salonvijin.com
@salonvijinnyc
@mishidakenichi

Carbonate Head Spa
Micro-carbonation exfoliates buildup dandruff, and excess oil from scalp to maintain healthy hair.
We check your scalp with a digital microscope!
BELEA
646-707-0050 www.beleany.com
239 E. 53rd St. (bet. 2nd & 3rd Ave.)

Subscribe now
for only **$19.99**/year
Call Us at
212-431-9970 or email
reader@chopsticksny.com
CHOPSTICKS NY
www.chopsticksny.com

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupe III
2101 Broadway (at 10th St.) | 212-873-0480 | $40-

Upper West — K's Salon
162 W 94th St. (bet. Amsterdam & Columbus Ave.) | 212-932-5531 | $77

Upper East — Giovanni-Secchi
1364 Lexington Ave (bet. 90th & 91st St.) | 212-860-5557 | $50-

Upper East — Michi*
208 E 60th St. (bet. 2nd & 3rd Ave.) | 212-752-3223 | $50-

Upper East — Tokuyama Salon*

With experience in the magazines, fresh on shoots Tokuyama's stylists bring full glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration

230 E. 53rd St. (bet. 2nd & 3rd Ave.) | 646-866-6565 | www.tokuyamasalon.com | $60-

Upper East — Tomoko Shima Hair Salon*
171 E. 82nd St. (bet. Lexington & 3rd Ave.) | 212-722-8328 | $60-

Midtown West — Midoma Salon-Gallery
545 8th Ave. (bet. 37th & 36th St.) | 917-432-2567 | $100-

Midtown West — Mizu Hair & Makn-up
57 W. 57th St. #1204 (at 6th Ave.) | 212-575-5360 | $135-

Midtown East — Beige New York
239 E. 53rd St. (bet. 2nd & 3rd Ave.) | 646-707-0050 | $50-

Midtown East — Eiji Salon
601 Madison Ave. 5 Fl. (bet. 57th & 58th St.) | 212-838-3454 | $125-

Midtown East — Hair Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) | 212-949-2630 | $55-

Midtown East — Hnzuki Hair
328 E. 53rd St. (bet. 1st & 2nd Ave.) | 212-755-2023 | $30-

Midtown East — Hisako Salon*
233 E. 50th St. (bet. 2nd & 3rd Ave.) | 212-754-7640 | $40-

Midtown East — Mingin Salon New York
141 E. 55th St. (bet. Lexington & 3rd Ave.) | 212-759-2337 | $60-

Midtown East — Momotaro*
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) | 212-758-2332 | $70-

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park & Madison Ave.) | 212-838-4744 | $87

Midtown East — Salon Kinyn
8 E. 41st St. 2 Fl. (bet. 5th & Madison Ave.) | 212-576-1117 | $45-

Midtown East — RH Plus Salon*

RH+

Try the newest perm technologies from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combination. Also try Smoothing Solution Cashmere Luminance which smoothes hair effectively

805 3rd Ave. 2 Fl. (bet. 49th & 50th St.) | 212-644-8058 | www.rhplusny.com | $50-

Midtown East — Salon Wave
1025 2nd Ave. (at 54th St.) | 212-355-7399 | $50-

Midtown East — T-Gardens New York
321 E. 55th St. (bet. 1st & 2nd Aves.) | 212-355-0105 | $70-

Midtown East — VARTALI SALON
48 East 57th St. (bet. Park & Madison Ave.) | 212-935-4940 | $35-

Midtown East — YUKIE Hair & Nail Salon
40 E. 58th St. (bet. Park & Madison Ave.) | 212-702-9660 | $40-

Chelsea — Cowlicks Japan*

Cowlicks offers a full range of services: styling, color, conditioning treatments, perms, Japanese hair straightening and Shiatsu (Shampoo). In addition, you can pre-set your hectic day with relaxing bodywork done in a mellow environment.

137 W. 19th St. (bet. 6th & 7th Ave.) | 212-367-2123 | cowlicksjapan.com | $57-

Chelsea — Curvy Lashes & Hair
123 5th Ave. 2nd Fl. (bet. 19th & 20th St.) | 347-623-2583 | $45-

Chelsea — Hair Mates Union Square
23 E. 17th St. (bet. Broadway & 5th Ave.) | 646-692-4750 | $50-

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21st St.) | 212-989-2233 | $55-

Chelsea — Hoshi Coupe I
259 W. 19th St. (bet. 7th & 8th Ave.) | 212-255-0770 | $50-

Chelsea — KIWA Salon*
234 W. 27th St. (bet. 7th & 8th Ave.) | 212-620-3646 | $55-

Chelsea — Ranko's Hair & Maknup
256 W. 15th St. (bet. 7th & 8th Ave.) | 646-221-8317 | $50-

Chelsea — Tomoko Shima Hair Salon*
235 W. 14th St. (bet. 7th & 8th Ave.) | 646-438-9277 | $95-

Gramercy — Hayato Beside Salon & Academy
125 E. 23rd St. (bet. Park & Lex Ave.) 3FL | 646-742-9324 | $35-

Gramercy — Hayato New York*
125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) | 212-673-7373 | $70-

Gramercy — Ken Shignmatsu
123 5th Ave. 2Fl. (bet. 19th & 20th St.) | 646-234-1134 | $80-

Gramercy — Shinji 5th Ave Salon
123 5th Ave. 2Fl. (bet. 19th & 20th St.) | 347-560-0808 | $40-

Gramercy — Warren-Tricomi
125 5th Ave. (bet. 19th & 20th St.) | 212-982-9898 | $180-

West Village — Hair Modn
478 6th Ave. (bet. 11th & 12th St.) | 646-381-4124 | $50-

West Village — SEI-TOMOKO W4
142 W. 4th St. (Washington Sq. Pk. & 6th Ave.) | 212-477-5475 | $40-

West Village — YUI SALON
323 W. 11th St. (bet. Greenwich & Washington) | 212-647-9303 | $70-

East Village — 009
310 E. 5th St. (bet. 1st & 2nd Ave.) | 212-477-2020 | $90-

East Village — Ohnin*
148 Ave. A (bet. 9th & 10th St.) | 212-777-5252 | $50-

East Village — Hair Oate
329 Bowery (bet. 2nd & 3rd St.) | 212-228-8381 | $50-

East Village — Hnir Mntes Owntown*
13 3rd Ave. (bet. 7th & St. Marks Pl.) | 212-777-4612 | $45-

East Village — Hoshi Coupe II
214 E. 5th St. (bet. 2nd & 3rd Ave.) | 212-505-0383 | $45-

East Village — I Salon*
77 E. 10th St. (bet. 3rd & 4th Ave.) | 212-505-0537 | $45-

East Village — K2 Salon*
219 E. 10th St. (bet. 1st & 2nd Ave.) | 212-250-5158 | $65-

East Village — Kyora Salon*
15 E. 12th St. 2 Fl. (5th Ave. & University Pl.) | 212-414-0480 | $80-

East Village — Patricia Field*
306 Bowery (bet. Huston & Bleecker St.) | 212-966-4065 | $90-

East Village — Pirke Salon*
233 E. 4th St. (bet. Ave. A & B) | 212-673-6206 | $90-

East Village — Q. Hnir*
19 Bleecker St. (bet. Bowery & Leyfayette St.) | 212-614-8729 | $68-

East Village — REBIRTH*

Rebirth

This new Japanese beauty salon in the East Village employs veteran Japanese stylists whose work has been featured in fashion shows and magazines. Experience fine treatments and gracious customer service the Japanese way

304 E. 14th St. (bet. Ave. B & C) | 212-677-1742 | www.rebirthny.com | $60

East Village — Rndgn Salon
203 E. 10th St. (bet. Ave. A & 1st Ave.) | 212-777-9343 | $45-

East Village — SALON VIJIN*

Salon Vijin has reopened in the lower East Side with a new passion to evolve to the latest hairstyles and design trends providing even more sophisticated services and technology

22 East 1st St. (bet. Bowery & 2nd Ave.) | 212-664-0884 | www.salonvijin.com | $60

East Village — SEI-TOMOKO 02
128 E 4th St. (bet. 1st & 2nd Ave.) | 212-473-3320 | $40-

East Village — SEI-TOMOKO E13
240 E. 13th St. (bet. 2nd & 3rd Ave.) | 212-533-6613 | $40-

East Village **Shizen**
627 E 6th St (bet. Ave B & C)
212-777-2128 $55-

East Village **Tokomichi Hair***
253 Bowery St (bet. Houston & Stanton St.)
212-420-7575 $120-

East Village **Tokuyama Salon**
627 E. 6th St (bet. Ave. B & C)
212-260-7807 $60-

East Village **Trois Pergees***
150 2nd Ave (bet. 9th & 10th St.)
212-388-9842 $55-

East Village **Ueno Salon***
408 E. 9th St (bet. Ave. A & 1st Ave.)
212-505-7773 $95-

East Village **Yo-C Salon***

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights individual customer's personality. A combination of Japanese Straight Perm and cut a $300 & up. Student discount available
225 E. 6th St. (bet. 2nd & 3rd Ave.)
212-529-0355 www.yo-csalon.com $75-

Lower Mhn **Cocoro Salon**
122 Ludlow St (bet. Rivington & Delancey St.)
212-228-6388 $95-

Lower Mhn **Kaneko Salon**
91 Clinton St. (bet. Rivington & Delancey St.)
212-260-3811 $40-

Tribeca **Lotus Salon North Moore**
34 North Moore St. (bet. Varick & Hudson St.)
212-219-3535 $80-

Tribeca **Salon Musa**
156 Sullivan St. (bet. Prince & Houston St.)
646-484-4033 $75-

Soho **Lotus Salon Prince St.**
7 Prince St. (bet. Bowery & Elizabeth St.)
212-219-3253 $90-

Brooklyn **Cocoro Salon***
129 N 6th St (bet. 6th & 7th St.)
718-782-4188 $60-

Brooklyn **Commune at Krasi***
185 Roebling St. (bet. Grand & 51st St.)
718-384-7412 $50-

Westchester **Akase Salon**
7 E. Hartsdale Ave, Hartsdale NY 10530
914-948-0218 $55-

Westchester **Hair Studio NAKA***
287 Halstead Ave. Harrison NY 10528
914-835-0045 $85-

Long Island **Li Weve**

Li Wave is a cozy hair salon staffed with experienced stylists trained in Japan and New York. Li Wave provides hair cut Japanese Super Straight Perm ($200+) as well as other services. Mention Chopsticks NY and get 20% discount. New customers only
18 Haven Ave. 2R Port Washington NY 11050 $40-
516-883-3046 www.liwavesalon.com

Westchester **Momotaro***
2 Spencer Pl 2 Fl Scarsdale NY 10583 $80-
914-472-5897

Westchester **Salon Susan**
19 E. Hartsdale Ave. Hartsdale NY 10530 $40-
914-946-7475

New Jersey **Akase Salon***
2024 Center Ave. Fort Lee NJ 07024 $40-
201-461-3944

New Jersey **Katsuko Salon***
2039 Lemoine Ave. 2amt. Fort Lee NJ 07024 $60-
201-585-9882

New Jersey **Michi Beauty Salon**
585 River Rd. Edgewater NJ 07020 $50-
201-941-1885

New Jersey **Salon Oasis***
170 Main St. Fort Lee NJ 07024 $50-
201-242-0054

New Jersey **Salon XO**
101 Newark Pompton Turnpike, Little Falls, NJ 07424 $35-
973-248-0288

New Jersey **Tosh Hair Supreme***
1550 Lemoine Ave. Fort Lee NJ 07024 $45-
201-461-3637

Connecticut **Hiro's Hair Salon***
240 Railroad Ave. Greenwich CT 06830 $95-
203-769-1620

SPA

Midtown West **Nihon Day Spa**
15 W 44th St. 10 Fl (bet. 5th & 6th Ave.) $40-
212-575-7692

Midtown West **Purest Laser**
25 W. 38th St. 8th Fl (bet. 5th & 6th St.) 30 shots
212-302-0031 $45

Midtown West **Salon de Tokyo***
200 W 57th St #1308 (bet. 7th Ave & Broadway) $70-
212-757 2187

Midtown West **SHIZUKA New York**
7 W 51st St 6 Fl (bet. 5th & 6th Ave.) $65
212-644-7400

Midtown East **Henn Day Spa***
208 E 60th St. (bet. 2nd & 3rd Ave.) $100-
212-752-8773

Midtown East **Herbal Fairy Wellness Spa**
333 E. 49th St (bet. 1st & 2nd Ave.) $80
212-268-3088 /60min

Midtown East **MIDDNFLOWER SPA***
6 E 41st St. 3 Fl (bet. Madison & 5th Ave.) $75
212 983-8729

Koreatown **YAK SDN HOUSE***
38 W. 32nd St #01 (bet. Broadway & 5th Ave.) $150-
212 564-7474

Chelsea **Bling Lash**

Our Salon's philosophy has always been the customer comes first. We always aim to create vibrant looks that feel and appear natural. We have two locations and customers mention Chopsticks NY to receive 20% off on all services
20 West 23rd St. 2nd Fl (bet 5th & 6th Ave.) $120-
646-593-6003 www.blinglash.com

Chelsea **Excy Laser Hair Removal***
143 W. 29th St (bet. 6th & 7th Ave.) $30
212-695-1809

Chelsea **Mist Beauty**
145 W. 28th St. 9 Fl (bet. 6th & 7th Ave.) $45-
212-643-3447

Chelsea **New York Electrolysis**
10 E. 23rd St. suite 220 (bet. 5th and Park Ave.) $50-
212-673-4356

Chelsea **Supple Spa**
56 W 19th St. 2 Fl (bet. 5th & 6th Ave.) $65-
212-929-5548

Gramercy **RounGe NYC**
201 E. 23rd St (bet. 2nd & 3rd Ave.) $25-
646-707-3504

East Village **TAMAGO Skincare**
236 E. 13th St (bet. 2nd & 3rd Ave.) $40-
212-505-1589

Lower Mhn **Corona Beauty Center**
121 Baxter St. (bet. Canal & Hester St.) $35-
212-941-7116

Lower Mhn **KSS BEAUTY SPA**

Offering quality services for over 35 years we are your all-in-one resource destinating to your beauty needs. New customers that mention Chopsticks NY can receive a mini facial for $30 or a one time service of permanent eyebrows for $150
187 Centre St (bet. Canal & Hester St.) $30
212-966-8531 www.kssbeautyspa.com

Lower Mhn **Lucky Island**
165 Mott St. (Broome & Grand St.)
212-226-6328

Lower Mhn **Spring Thyme Wellness Spa**
40 Exchange Pl #912 (Williams & Broad St.) $45-
212-385-4973

Queens **Spa Castle**
131-10 11th Ave. College Point NY 11356 $35-
718-939-8300

New Jersey **Hiro's Day Spa**
45 Franklin Ave. Ridgewood NJ 07450 $70-
201 445 1911

New Jersey **King SPA Fitness**
321 Commercial Ave. Palisades Park, NJ 07650 $45-
201-947-3655

Become Beautiful with
Face Reduction Care Technique & Unequal Face Care and More
See the website for details
www.yaksonhouse.com (EN)
YAK SON HOUSE
[illegible]001 New York, NY 10001
Tel: 212-564-7474

Spa Karen NY
www.spakarenny.com
15 W. 44th St. 10th Fl (bet. 5th & 6th Ave.,)
Mon-Fri 10am-9pm Sat & Sun 10am-7pm
Reservations required Call 212-575-7692 for details
All regular facial treatments
20% OFF
New customers only

Top hair stylists and nail artists from famous salons in Japan.
Special Promotion
50% off color highlights digital perm Air Wave Japanese Straightening
Available to the first 100 new clients Until Sep 30th.
Hearts NY / YUKIE Hair & Nail Salon Hair Salon 212-810-6900 www.heartsny.com
40 E 58th St., 2nd Fl (Madison&Park) Nail Salon 212-702-9660 www.beauty-ny.com

Health Guide

Recommended treatment prices are indicated. Minimum prices indicated under chiropractic.

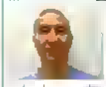
Coupon available at www.chopsticksny.com

* Chopsticks NY available to pick up

SHIATSU

Upper West — Your True Self
501 Summary Row (at Amsterdam Ave.) — $75 /60min
212-678-4251

Midtown West — Endo Seitai Shiatsu



A veteran practitioner of Seitai with 21 years of experience Mr. Endo corrects imbalances in your body to improve your posture, alleviate back, arm and neck pain, and increases energy. Seitai (posture alignment) heals your body. Appointment is required.
241 W. 30th St. 2 Fl. Buzz 102 (7th & 8th Ave.) — $90 /50min
973-951-2338

Midtown West — Osaka Health Spa 46
37 W. 46th St. 3 Fl (bet. 5th & 7th Ave.) — $120 /60min
212-575-1303

Midtown West — Salon de Tokya*
200 W. 57th St. #1308 (at 7th Ave.) — $70 /60min
212-757 2187

Midtown East — ease NY LLC
16 E. 41st St. #2 (bet. Madison & 5th Ave.) — $85 /50min
212-481-5151

Midtown East — Do-in Center

A lot of you suffer from stiff neck and tired of feeling pain in your lower back, neck, shoulders or feet? Sometimes even x-rays will not show the cause of pain. For 15 years, Norio Suzuki, master of Doin Seitai, has been using unique Seitai methods to eliminate pain and aches. He will determine the root of your pain and activate your own self-healing power to fix it without drugs, pills, shots or surgery! See testimonials on his website.
141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) — Seitai
212-697 3114 www.do-in-center.com

Midtown East — Herbal Fairy Wellness Spa
353 E. 49th St. Lobby 0 (bet. 1st & 2nd Ave.) — $80 /70min
212-759-3588

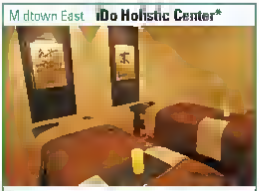
Midtown East — Kenkado Inc.
211 E. 53rd St. (bet. 2nd & 3rd Ave.) — $80 /60m n
212-980-0088

Chelsea — Cowlicks Japan*
137 W. 19th St. (bet. 6th & 7th Ave.) — $45 /30m n
212 367 2123

East Village — Keisy
229 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) — $45 /50min
212-253-6171

Lower Mhn — Health Trail CO
23 Park Sr. 2 Fl. (bet. Mott & Doyers St.) — $48 /10min
212-608-2212

Midtown East — iDo Holistic Center*



Do Holistic Center specializes in Japanese authentic shiatsu, acupuncture and herbal medicine to make your dreams of a healthy life come true. Currently they are offering a great discount on their popular massage session. New clients can get the 90 minute massage (choice of shiatsu or dry deep tissue massages) for $68 (reg. $105). Acupuncture is $35 for all clients.
22 E. 49th St. (Madison & 5th Ave.) — $50-
212-593-5300 www.idocenter.com

Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St. 2 Fl. (bet. Bowery & Crosby St.) — $55 /30m n
212-625-8366

New Jersey — Endo Seitai Shiatsu NJ
23 Kingsland St. 2 Fl. Nutley, NJ 07110 — $90 /60m n
973-951-2338

ACUPUNCTURE

Midtown West — Nihon Medical Healthcare (Manhattan 44)
15 W. 44th St 10 Fl. (bet. 5th & 5th Ave.) — $60 & up
212-575-8910

Midtown West — Vital Balance Healing Center
241 W. 37th St. #405 (bet. 7th & 8th Ave.) — $95 /70m n
212-470-3258

Midtown West — Yamaguchi Acupuncture*

One of the most distinguished acupuncturist and Kampo herbalists with 35 years of experience. Licensed in NY and Japan, specializes in pain management, sports injury, menopause, infertility, allergy and digestive problems. www.yamasherbs.com
151 W. 54th St. #21 (bet. 6th & 7th Ave.) — Acupuncture
212-245-7586 www.yamaguchiacupuncture.com

Midtown East — Acumed Center*
150 E. 58th St #16 (bet. 3rd & Lexington Ave.) — $30 /60m n
212 980-9877

Midtown East — Amy Nature Center
137 E. 47th St. 1 Fl. (3rd & Lexington Ave.) — $80 /varies
212 317 2720

Midtown East — Love & Compassion
124 E. 40th St. 12th Fl. (bet. Lexington & Park Ave.) — $160 /120m n
212 242 8701

Soho — Mushin Acupuncture*
50 Greene St. 2fl (bet. Broome & Grand St.) — $75 & up
347-825-7242

DOCTOR

Upper East — Charles K. Loving*
17 E. 84th St. (bet. 5th & Madison Ave.) — Cosmetic Surgery
212-861-7373

Upper East — Mike Heyashi, DPM, PC*
350 Lexington Ave. #501 (at 40th St.) — Foot&Ankle Surgery
212-682-0043

Midtown West — Anshin Medical Health Care
36 W. 44th St. #303 (bet. 5th & 6th Ave.) — General Clinic
212-730-9010

Midtown West — Nihon Medical Healthcare (Manhattan 44)
15 W. 44th St. 10 Fl. (bet. 5th & 6th Ave.) — General Clinic
212-575-8910

Midtown East — Dental Serenity

Dr. Nina Chang offers high quality dentistry in a caring environment. Our expertise range from nearly painless injections, orthodontics, cosmetic dentistry and child treatment. We provide same day Emergency and Saturday appointments.
515 Madison Ave. #1225 (at 53rd St.) — Dentist
212-858-8286 www.dentalserenity.us

Midtown East — Haruyo Fujiwaki PhD
117 E. 37th St. #1A (bet. Lex. & Park Ave.) — Psychologist
212 286-2577

Midtown East — iDo Holistic Center*
22 E. 49th St. 3rd Fl. (bet. Madison & 5th Ave.) — Herbal Medicine
212-838-2800

Midtown East — Japanese Medical Practice
50 E. 34th St. 2 Fl. (bet. Park & Madison Ave.) — General Clinic
212-689-2115

Midtown East — Nihon Medical Healthcare (Manhattan 5th)
305 East 55th St. Suite #102 (bet. 1st & 2nd Ave.) — General Clinic
212-532-4910

Chelsea — Haruna Miyamoto SW
364 W. 18th St. #3C (bet. 8th & 9th Ave.) — Social Worker
347 403-3502

Gramercy — Astor Smile Dental
191 3rd Ave. (at 17th St.) — Dentist
212 254-0900

Gramercy — Heritage Wellness
110 E. 23rd St. (bet. Park & Lexington) — Medicine
998-982-8328

Queens — Herbal Healing Traditions*
30-16 30th Dr. 2nd Fl. Astoria, NY 11102 — Chinese Medicine
888-982 8328

New Jersey — Edgewater Family Care Center
725 River Rd. #202, Edgewater, NJ 07020 — General Clinic
201 943-4040

New Jersey — Japanese Women's Center
370 Palisade Ave. 3 Fl. Teaneck, NJ 07666 — OBGYN
201 747 2284

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024 — OBGYN Gastro
201 944-1001

CHIROPRACTIC

Upper East — Cucci Chiropractic*
131 E. 61st St. (bet. Park & Lexington) — $100- /varies
212-980-9332

Midtown East — Dr. Louis T. Calvano
481 3rd Ave. (bet. 32nd & 33rd St.) — $80 /varies
212-389-5490

Midtown East — Harada Chiropractic
15 E. 40th St. #501 (bet. Madison & 5th Ave.) — $80 /varies
212 360-8031

OTHER

Upper West — Gaia Holistic Health*
20 W. 64th St. #24e (bet. W. 63rd & 64th St.)
212 799-9711

Midtown East — Pilot Thai Massage
211 E. 43rd St. (bet. 2nd & 3rd Ave.) — $100 /50min
347 406-4198

Upstate — Body By Chizuru
40 Memorial Hwy. New Rochelle, NY 10801 — Personal Trainer
917 595-5670

New Jersey — Club Metro USA*
1642 Schloser St. Fort Lee, NJ 07024
201 944-2725

Don't Just Fall into Winter
Autumn is a great time to discuss a new style, color or perm with our highly skilled and creative Japanese stylists.
Come in and experience our warm hospitality or ask about our bodywork.
Cowlicks Japan
Hair and Shiatsu Salon
137 West 19th Street
(between 6th & 7th Avenue)
212 • 367 • 2123
cowlicksjapan.com

THE ART OF

JAPANESE URUSHI

NINOHECITY.COM

ADMISSION: FREE

OCTOBER 6TH - 9TH, 2015

10:00AM - 6:00PM

(UNTIL 3:00 PM ON 9TH)

THE NIPPON GALLERY
AT THE NIPPON CLUB

145 WEST 57TH STREET 7TH FL. NEW YORK, NY 10019 WWW.NIPPONCLUB.ORG

EXHIBITION THE ART OF JAPANESE URUSHI

JAPANESE URUSHI IS A NATURAL LACQUER THAT IS HAND-EXTRACTED FROM THE SAP OF THE JAPANESE SUMAC. THIS EXHIBITION SHOWCASES THE JOBOJI URUSHI AS THE MOST CELEBRATED FOR ITS HIGHEST QUALITY AND USED ON WORLD HERITAGE SITES SUCH AS KINKAKU-JI AND NIKKO TOSHO-GU

URUSHI & SAKE EXPERIENCE

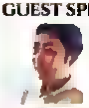
JOIN US FOR A LECTURE ABOUT THE BEAUTY AND CULTURE OF JAPANESE URUSHI (LACQUER) AND TASTING OF NANBU-BIJIN

OCTOBER 8TH, 2015 / 7:00PM - 9:00PM

THE NIPPON GALLERY AT THE NIPPON CLUB

ADMISSION: $15 by RSVP only at www.UrushiSakeLecture.eventbrite.com

GUEST SPEAKERS:



ISAMU ODASHIMA
URUSHI ARTIST

HIROMI MISUMI
URUSHI ARTIST

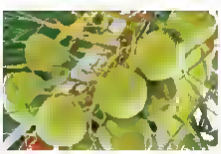
KENJI SUZUKI
URUSHI COLLECTOR

TIMOTHY SULLIVAN
FOUNDER OF URBANSAKE.COM

Visit Ninohecity.com for more information about Ninohe City fair in 2015. Organized by Ninohe City, Iwate Prefecture of Japan (www.ninohecity.com)
Coordinated by Focus America Corporation, Sake Discoveries LLC. Ninohe City Fair in New York 2015 / Contact: Focus America Corporation (tel) 914-667-1891 (fax) 914-667-1854

ASIA

P.52 **Asian Beauty + Health**

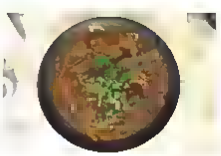


© Vasinee Food Corporation

Coconut Water

Coconut water has a lot of health benefits, containing 5 essential electrolytes. It's a natural energy drink, but at the same time it can be incorporated into your healthy lifestyle for cooking and skincare

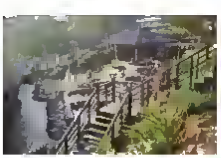
P.54 **Asian Restaurant Review**



Carma Asian Tapas

This 4-month old restaurant highlights Asian foods--from Taiwanese to Szechuan, Japanese or South Asian--with a Western twist. Located in the West Village, it is ideal for sampling Asian gourmet in its casual/chic setting

P.57 **Asian Travel**



© Taiwan Tourism Bureau

Taiwan

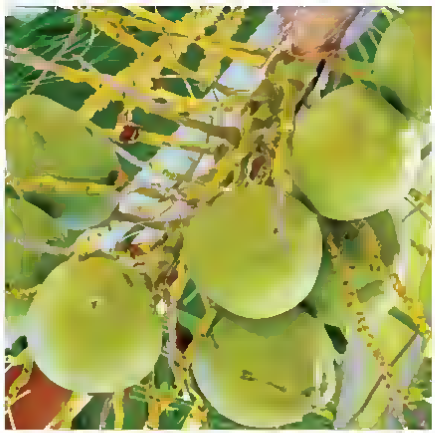
Located off the eastern coast of mainland China, the tropical island offers various travel options. Enjoy diverse local food culture, nature and history. Easy to travel thanks to the well developed transportation systems

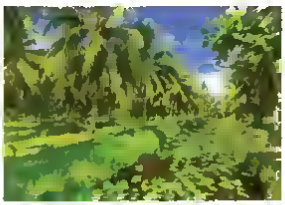
COCONUT: THE DELICIOUSLY HEALTHY HYDRATOR

Coconuts have been a healthy part of local diets in Thailand for hundreds of years. A single coconut tree can produce over 50 coconuts in one year, allowing these fantastic fruits to provide millions of people with healthy snacks, drinks, oils and sugars.

Coconuts are most famous for their yummy juices. Coconut water has become a phenomenon over the past century, with whole coconuts and bottled coconut waters becoming available worldwide. Coconut 'Water' is the clear liquid found inside of fresh ripe coconuts. It contains 5 essential electrolytes (potassium, sodium, calcium, phosphorus, and magnesium). These electrolytes allow the body to recover from daily activities by assisting cells in carrying hydration throughout the body. Pure coconut water contains no added sugar, preservatives, artificial flavors or colors and is low in calories, which makes it much healthier than many sports drinks on the market! Best served chilled, it can be consumed at any time of day. Coconut water can also be used as a mixer in drinks and smoothies, as well as food recipes. Try using coconut water instead of regular water when cooking rice - you might be delightfully surprised. In Thailand and many other countries, coconut water is consumed straight from the coconut. One can purchase them from street vendors, who at the time of purchase crack the top of the coconut open and insert a straw. One of nature's simple delights.

The soft lining inside the coconut can also be consumed. Sometimes the lining is eaten raw, but over the years people have found that extracting the liquid from the lining itself yields a milky substance great for cooking. Coconut milk is mainly used as a cooking base for Southeast Asian dishes, but is also used in Indian, West African, Polynesian, Latin American and West Indian cuisine. Coconut milk is prepared by grating the coconut's inner white lining, filtering it with hot water and straining out the pulp. It adds a rich flavor and creamy consistency to soups, sauces, entrees and desserts. Coconut milk is also a great substitute for non-dairy and gluten free cooking and baking needs.





Clear liquid inside young green coconuts has an abundance of nutritious agents. FOCO Pure Coconut Water is a pure, natural, isotonic water made exclusively from single source young green coconuts.

Photo courtesy of Vasinee Food Corporation

The coconut palm trees themselves exude a sap that can be turned into coconut sugar. Boiling the sap produces natural sugar crystals. This sugar is used in many Thai recipes, including popular dishes such as Pad Thai and Som Tum (Papaya Salad). Coconut sugar can also be used in stir frys, sauces, drinks and desserts. Its distinct rich taste (similar to caramel) and fragrant aroma makes it the perfect complement to balance Thai flavors. Coconuts are the ultimate superfood: versatile, healthful, flavorful, and simple.

Information provided by Vasinee Food Corporation
www.vasineefoodcorp.com

Take Coconut Water into Your Healthy Life

Coconut water is tasty on its own, but it can also be incorporated in your cooking. Here is a recipe using coconut water, provided by FOCO.

Poached Shrimp with Coconut Water

Ingredients. Serves 4

- ❑ 1/2 lb shelled and deveined medium shrimp
- ❑ 1/4 cup FOCO 100% Pure Coconut Water
- ❑ 1/4 cup rice vinegar ❑ 3 tbsp fresh lime juice
- ❑ 1 scallion, finely chopped
- ❑ 2 garlic cloves, minced
- ❑ 1 tbsp finely grated ginger ❑ Pinch of sugar
- ❑ Kosher salt and pepper to season
- ❑ 1/2 English cucumber, peeled and cut into 1/2 inch dice
- ❑ 1 small red bell pepper, cut into 1/2-inch dice
- ❑ 1/2 small red onion, sliced
- ❑ 1 serrano chile, thinly sliced

Directions

1. Fill a bowl with ice water. In a medium saucepan of salted boiling water, poach the shrimp until just cooked through, 2-3 minutes.
2. Drain and transfer the shrimp to the ice bath to cool. Drain and pat dry.
3. In a medium bowl, whisk the coconut water with the rice vinegar, lime juice, chopped scallion, garlic, ginger and sugar. Season the mixture with salt and pepper.
4. Add the poached shrimp and all of the remaining ingredients and toss to combine.
5. Cover and chill for 30 minutes before serving.

FOCO

The FOCO brand, established in 1982, is world renowned for its coconut beverages — along with a full line of exotic tropical fruit drinks. In 2012, Thai Agro Food Co., the parent company of the FOCO brand, introduced FOCO 100% Pure Coconut Water to the U.S. While many brands source coconuts from all over the world, blending and mixing coconuts from various countries., FOCO 100% Pure Coconut Water is harvested exclusively from dedicated plantations in Southeast Asia, enabling FOCO to keep the taste, quality and supply consistent. Exclusive U.S. distributor is Vasinee Food Corporation.

www.focopure.com

www.worldoffoodasia.com / www.thaitradefair.com

THAIFEX- World of food ASIA

Experience the Best in Asia

International Trade Exhibition for
Food & Beverages, Food Technology
and Retail & Franchise in Asia

May 25 - 27, 2016
10.00 – 18.00 hrs.
(Trade)

May 28 – 29, 2016
10.00 – 20.00 hrs.
(Public)

At Challenger Hall 1,2,3, and Impact Forum Hall 9
IMPACT Exhibition Center Bangkok, Thailand

Presents

World of SEAFOOD | World of COFFEE & TEA | World of FoodService

Endorsed by

ufi Approved Event

Jointly organized by

The Thai Chamber of Commerce

DITP
Department of International Trade Promotion
Ministry of Commerce, THAILAND

koelnmesse
we energize your business

REFINED ASIAN CUISINE AND ATMOSPHERE

CARMA ASIAN TAPAS

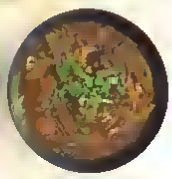
New York City has seen all manner of Asian restaurants, from the authentic to the imitators, the longstanding favorites and the flash in the pans. But the 4-month old Carma Asian Tapas stands out for coming through on their promise to take the best of Asian Food (from Taiwanese to Szechuan, Japanese or Southeast Asian) and raise it to a new level of refinement.

Conceived by two long-time New Yorkers with a passion for good food, the restaurant aims to pay homage to the traditional while also adding a little bit of Western flair. The two composed their menu from their own personal favorites and they offer quite a few go-to dishes already – an excellent beef noodle soup, for example, as well as *Peking Duck Tacos* which were conceived by a chef formerly of Tao. But perhaps the most essential offering is Carma's soup dumpling, designed by a former chef at Din Tai Fun (THE place to get soup dumplings in Taipei). Supple and simply delicious, theirs was just rated as the number one soup dumpling in New York City by several publications.

Diners should also note that one of the owners, Luguang Yang, is a physician, and has been careful about making sure the food is healthy (e.g. organic meats and produce, no MSG). The restaurant space is also a breath of fresh air – with a serene and relaxed layout that is perfect for groups, rotating exhibits by local artists on the walls, and a lovely outdoor dining garden, this is a perfect place for diners to connect, communicate, and of course, eat well! Carma most certainly has all the goods to become a new classic.

Carma Asian Tapas
38 Carmine St. (Bleecker & Bedford Sts.), New York, NY 10014 | TEL. 212-243-0388 | www.carmanyc.com
Lunch: Mon-Sun 11:30 am – 3:30 pm. Dinner: Mon-Thu 4 pm-10:30 pm, Fri-Sun 4 pm-11 pm

The almighty soup dumpling. If you've never tried one, your mouth hasn't lived.



It's never too early to have beef noodle soup. The rich broth will sooth your soul.

Make sure to sit in the beautiful garden, especially while the weather is still warm. You can make some new friends.

Easy Navigation, Exciting Articles, More Convenient!!

wanna read our back issues? Go to www.chopsticksny.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch

M Tu W Day Close | Delivery

Th F Sa Su | Family Dining

Romantic Dining | Local Favorite

Vegetarian Friendly | Business Dining

Coupon available at www.chopsticksny.com

* Chopsticks NY available to pick up

CHINESE

Upper West — Ivy's Cafe* $25
154 W. 72nd St. (bet. Columbus & Amsterdam Ave.)
212-787-3333

Upper West — Ollin's $15
1391 Broadway (bet. 137th & 138th St.)
212-595-8181

Upper West — Ollie's $15
2957 Broadway (at 116th St.)
212-932-3300

Upper West — Shun Lee West $35
43 W. 65th St. (bet. Central Park W. & Columbus)
212-595-8195

Upper East — Cafe Evergreen $30
1387 1st Ave. (bet. 73 d & 74th St.)
212-744-3288

Upper East — Chinatown East $18
1650 3rd Ave. (bet. 92nd & 93rd St.)
212-987-3500

Upper East — Lih's Noodle & Grill $25
1500 3rd Ave. (bet. 84th & 85th St.)
212-639-1313

Upper East — Our Place $25
242 E. 75th St. (bet. 2nd & 3rd Ave.)
212-288-4800

Upper East — Philippe $45
33 E. 60th St. (bet. Park & Madison Ave.)
212-644-9885

Upper East — Pig Heaven $15
1540 2nd Ave. (bet. 80th & 81st St.)
212-744-4333

Upper East — Shanghai Pavilion $37
1378 3rd Ave. (bet. 79th & 79th St.)
212-535-3388

Upper East — Szechuan Gourmet $25
1395 2nd Ave. (at 73rd St.)
212-737-1838

Midtown West — China Grill $66
60 W. 53rd St. (bet. 5th & 6th Ave.)
212-333-7788

Midtown West — Joe's Shanghai $20
24 W. 56th St. (bet. 5th & 6th Ave.)
212-333-3868

Midtown West — Ollins $15
411 W. 42nd St. (at 9th Ave.)
212-621-5580

Midtown West — Ruby Foo's Times Sq. $30
1626 Broadway (bet. 49th & 50th St.)
212-489-5600

Midtown West — Ting Pavilion $25
65 W. 56th St. (bet. 5th & 6th Ave.)
212-956-6888

Midtown West — Wu Liang Ye $35
36 W. 48th St. (bet. 5th & 6th Ave.)
212-398-2309

Midtown East — Chin Chin $30
216 E. 45th St. (bet. 2nd & 3rd Ave.)
212-490-4565

Midtown East — Dynasty Sung $35
511 Lexington Ave. 2 Fl (at 48th St.)
212-355-1200

Midtown East — Evergreen on 38 $25
10 E. 38th St. (bet. Madison & 5th Ave.)
212-448-1138

Midtown East — Grand Sichuan $20
1048 2nd Ave. (bet. 55th & 56th St.)
212-355-5855

Midtown East — Lychee House $20
141 E. 55th St. (bet. 3rd & Lexington Ave.)
212 753-3900

Midtown East — Mee Noodle Shop $15
922 2nd Ave. (at 48th St.)
212-888-0027

Midtown East — MR K's* $50
570 Lexington Ave. (at 51st St.)
212-583-1968

Midtown East — Peking Duck House* $33
236 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-759-9200

Midtown East — Phoenix Garden $20
242 E. 40th St. (bet. 2nd & 3rd Ave.)
212-983-8746

Midtown East — Shih Lin $10
311 E. 45th St. (bet. 1st & 2nd Ave.)
212-867-0311

Midtown East — Shun Lee Palace $35
155 E. 55th St. (bet. 3rd & Lexington Ave.)
212-371-8844

Chelsea — Grand Sichuan $20
229 9th Ave. (at 24th St.)
212-620-5200

Chelsea — KOA $40
12 W. 21st St. (bet. 5th & 6th Ave.)
212-206-5736

Chelsea — Rickshaw Dumpling $15
61 W. 23rd St. (bet. 5th & 6th Ave.)
212-624-8220

Gramercy — The Cottage* $12
33 Irving Place (at 16th St.)
212 505-7500

West Village — Empire Szechuan $15
173 7th Ave. S. (at Perry St.)
212-243-6046

West Village — Shanghai Square $20
11 E. 13th St. (bet. University Pl & 5th Ave.)
646-486-7313

East Village — BaoHaus $14
238 E. 14th St. (bet. 2nd & 3rd Ave.)
646-613-8888

East Village — Dumpling Man* $11
100 St. Marks Pl (bet. 1st Ave & Ave A)
212-505-2121

Union Square — ABC Chinese Restaurant $25
34 Peli St. (bet. Bowery & Mott St.)
212-346-9390

Lower Manhattan — Amazing 66 $25
66 Mott St. (bet. Bayard & Canal St.)
212 334-0099

Lower Manhattan — Au Mandarin $30
200-250 Vesey St. (at West St.)
212 385-0313

Lower Manhattan — Big Wong $13
67 Mott St. (bet. Bayard & Canal St.)
212-964-0540

Lower Manhattan — Congee Village $16
100 Allen St. (bet. Broome & Delancy St.)
212 941-1818

Lower Manhattan — Dim Sum Go Go $15
5 E. Broadway (bet. Cather no St & Bowery)
212-732-0797

Lower Manhattan — Excellent Dumpling $10
111 Lafayette St. (bet. Walker & Canal St.)
212-219-0212

Lower Manhattan — Golden Unicorn* $20
18 E. Broadway (bet. Market & Catherine St.)
212 941-0911

Lower Manhattan — Jing Fong $20
20 Elizabeth St. (bet. Bayard & Canal St.)
212-964-5256

Lower Manhattan — Joe's Ginger $20
25 Pell St. (at Doyers St.)
212-285-0333

Lower Manhattan — Joe's Shanghai $20
9 Pell St. (bet. Bowery & Mott St.)
212-233-8888

Lower Manhattan — Lin's Dumpling House $10
20 Bowery (at Bayard St.)
212-349-0923

Lower Manhattan — Mandarin Court $15
61 Mott St. (bet. Bayard & Canal St.)
212-608-3838

Lower Manhattan — New Bo-Ky $10
80 Bayard St. (bet. Mott & Mulberry St.)
212-406-2282

Lower Manhattan — Nice Green Bo $15
66 Bayard St. (bet. Elizabeth & Mott St.)
212-625-2359

Lower Manhattan — Oriental Garden $35
14 Elizabeth St. (bet. Bayard & Canal St.)
212-619-0085

Lower Manhattan — Ping on Mott $26
22 Mott St. (bet. Chatham Sq. & Pell St.)
212-602-0998

Lower Manhattan — Shanghai Cuisine* $25
9 Bayard St. (at Mulberry St.)
212-732-9088

Brooklyn — East Wind Snack Shop* $11
471 16th St. Brooklyn, NY 11215
929-295-0188

Queens — East Manor $25
46-45 Kissena Blvd. Flushing, NY 11355
718-886-8388

Queens — Himalayan Yak Restaurant* $15
72-20 Roosevelt Ave. Jackson Heights, NY 11372
718-779-1113

Westchester — Fantasy Cuisine $17
20 N Central Ave. Hartsdale, NY 10530
914-358-9048

KOREAN

Midtown West — Bann $30
350 W. 50th St. (bet. 8th & 9th Ave.)
212-582-4448

Midtown West — Chom Chom $40
40 W. 56th St. (bet. 5th & 6th Ave.)
212 213-2299

Midtown West — Danji $44
346 W. 52nd St. (bet. 8th & 9th Ave.)
212-586-2880

Midtown West — Hanjan $31
36 W. 29th St. (bet. Broadway & 6th Ave.)
212-206-7228

Midtown East — Korea Prince $30
127 E. 54th St. (bet. Park & Lexington Ave.)
212-532-2350

Koreatown — Cho Dong Gol $30
55 W. 35th St. (bet. 5th & 6th Ave.)
212-695-8222

Koreatown — Don's Bogam* $40
17 E. 32nd St. (bet. Madison & 5th Ave.)
212-683-2200

Koreatown — Franchia Vegan Cafe $25
12 Park Ave. (bet. 34th & 35th St.)
212 213-1001

Koreatown — Gwonnun $31
1250 Broadway (bet. W 31st & 32nd St.)
212-971-8045

Koreatown — HAN BAT* $15
53 W. 35th St. (bet. 5th & 6th Ave.)
212-725-5588

Koreatown — HANGAWI* $40
12 E. 32nd St. (bet. 5th & Madison Ave.)
212 213-0077

Koreatown — Hyo Dong Gak* $20
51 W. 35th St. (bet. 5th & 6th Ave.)
212-695-7167

Koreatown — Kang Suh $30
1250 Broadway (at 32nd St.)
212-564-6845

Koreatown — KRISTALBELLI $40
8 W. 36th St. (bet. 5th & 6th Ave.)
212 290-2211

Koreatown — Kum Gang San* $20
49 W. 32nd St. (at Broadway)
212 967 0405

Koreatown — Kunjip Restaurant $15
5 W. 32nd St. (bet. 5th Ave. & Broadway)
212 216-9487

Koreatown — Madangsul* $30
35 W. 35th St. (bet. 5th & 6th Ave.)
212-564-3333

Koreatown — Seoul Garden $20
34 W. 32nd St. (bet. 5th Ave. & Broadway)
212 736-3002

Koreatown — Shilla $25
37 W. 32nd St. (bet. 5th Ave. & Broadway)
212-967-1990

West Village — Do Hwa $27
55 Cornelia St. (at Bedford St.)
212 414-1224

East Village — Bon Chon $20
5 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212 228-2987

East Village — Dok Sum's $20
118 1st Ave. (bet. 7th St. & St. Marks Pl.)
212-477-9508

Brooklyn — Dokebi* $25
190 Grand St. (bet. Driggs & Redford Ave.)
718-782-1424

Queens — KOREANA* $25
136-20 38th Ave. Flushing, NY 11354
718-713-0252

Westchester — Kalbi House $20
291 Central Ave. White Plains, NY 10606
914-328-0251

New Jersey — Dong Chun Hong* $13
144 Main St. Fort Lee, NJ 07024
201 592-0450

New Jersey **Dotori Kimchi***
1430 Bergen Blvd, Fort Lee, NJ 07024
201-956-6997 $15

New Jersey **Gammeeok**
405 Main Street, Fort Lee, NJ 07024
201-242-1333 $17

New Jersey **Gammeeok**
110 Broad Ave, Palisades Park, NJ 07650
201-945-6300 $17

New Jersey **Myung Dong Noodle House***
2013 Lemoine Ave, Fort Lee, NJ 07024
201-582-6900 $12

New Jersey **PoongLim***
2053 Lemoine Ave, Fort Lee, NJ 07024
201-944-8595 $20

New Jersey **So Kong Hong***
130 Main St., Fort Lee, NJ 07024
201-585-1122 $15

THAI

Upper West **Long Gram**
2534 Broadway (at 95th St.)
212-665-0696 $22

Midtown West **@NINE***
582 9th Ave (bet 42nd & 43rd St.)
212 265-4436 $18

Midtown West **Bangkok House**
360 W. 48th St. (bet. 8th & 9th Ave.)
212 541 3943 $18

Midtown West **Chai Thai Kitchen***

Chai Thai Home Kitchen only believes in using authentic Thai ingredients and fresh products from farmers markets to prepare their dishes. Chef Amornrat creates "Northern" Thai homestyle cooking meals with an international twist.

330 8th Ave. (at W. 55th St.)
212 707 3778 $16

Midtown West **Nandies***
830 9th Ave (bet. W 54th & 55th St)
646-669-7628 $12

Midtown West **Pongsri Thai***
244 W. 48th St. (bet. Broadway & 8th Ave.)
212-582-3382 $25

Midtown West **Room Service Midtown**
650 9th Ave. (bet. 47th & 48th St.)
212-582-0999 $25

Midtown West **viv Bar & Restaurant**
717 9th Ave (at 49th St.)
212-541-5999 $20

Midtown West **Yum Yum 3***
656 9th Ave (at 48th St.)
212-956-0535 $15

Midtown West **Yum Yum Bangkok***
630 9th Ave (bet. 45th & 46th St.)
212-262-7244 $15

Midtown West **Yum Yum Too***
682 9th Ave (at 48th St.)
212-247-2228 $20

Midtown East **A+ Thai Place***
1007 2nd Ave (bet. 53rd & 54th St.)
212-207-8060 $15

Midtown East **OBAO**
222 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-308-5588 $25

Midtown East **Talent Thai Kitchen**
210 E. 34th St. (bet. 2nd & 3rd Ave.)
212-725-8888 $11

Chelsea **Pongsri Chelsea**
115 W. 23rd St. (bet. 6th & 7th Ave.)
212-645-6601 $20

Chelsea **Regional Thai***
206 7th Ave (bet. 21st & 22nd St.)
212-807-9872 $15

Chelsea **Siam Thai**
150 8th Ave (bet. 17th & 18th St.)
212-675-0080 $25

Gramercy **Bangkok 2 Thai***
349 1st Ave. (bet. 20th & 21st St.)
212-473-4480 $14

Gramercy **Janya Thai**
396 3rd Ave (bet. 28th & 29th St.)
212-889-1330 $25

Gramercy **Soi 30 Thai Cooking***
430 3rd Ave (at 30th St.)
212-481-8211 $16

Gramercy **Taan Thai Cuisine**
17 E. 31st St. (bet. Madison & 5th Ave.)
212 213-3773 $15

Gramercy **THAINY***
384 3rd Ave (at 28th St.)
212-481-2999 $13

Gramercy **Toan Thai Cafe***
435 Park Ave. S. (bet. 29th & 30th St.)
212-644-9385 $25

West Village **SEA**
635 Washington St. (at W. 12th St.)
212 243-3335 $15

West Village **Tue Thai Food***
3 Greenwich Ave. (9th Ave. & Christopher St.)
212-929-5188 $20

East Village **Ketu Thai Cuisine**
347 E. 14th St. (bet. 1st & 2nd Ave.)
212-533-2047 $11

Lower Manh **Pongsri Chinatown**
106 Bayard St. (at Baxter St.)
212-349-3132 $20

Kittichai
60 Thompson St. (bet. Broome & Spring St.)
212-219-2000 $38

Brooklyn **Chai Thai Kitchen***
124 N. 6th St. (at Berry St.)
718-599-5969 $16

Brooklyn **Pagode Thailand**
333 Graham Ave (Devoe & Metropolitan Ave.)
718-349-9445 $30

Brooklyn **Skylce***
63 5th Ave (at St Marks Ave.)
718-230-0810 $15

Brooklyn **Tai Thai**
206 Bedford Ave. (bet. N. 5th & N. 6th St.)
718-599-5550 $30

Long Island **Phan Restaurant**
25 Main St. Sag Harbor, NY 11963
631-725-0101 $35

New Jersey **Absolute Thai Homemade***
644 Anderson Ave., Cliffside Park, NJ 07010
201-941-2290 $13

VIETNAMESE

Midtown East **La Colonial**
148 E. 57th St. (bet. 3rd & Lexington Ave.)
212 752-0808 $35

Koreatown **PHO32 & SHABU***
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-0888 $20

Gramercy **NiU Noodle House***
15 Greenwich Avenue (bet. 10th & Christopher St.)
212-488-8888 $20

West Village **Saigon Market**
93 University Pl. (bet. 11th & 12th St.)
212-982-3054 $25

Lower Manh **Nha Trang**
87 Baxter St. (bet. Bayard & Canal St.)
212 233-5848 $15

Lower Manh **Paris Restaurant***
113 Mott St. (bet. Henry & Canal St.)
212-226-7221 $5

Lower Manh **Paris Restaurant***
213 Grand St. (bet. Elizabeth & Mott St.)
212-226-3827 $5

OTHER

Upper West **Asiate**
80 Columbus Cir. 35 Fl. (at 60th St.)
212-805-8800 $135

Upper East **Amber***
1406 3rd Ave (at 80th St.)
212 249-5020 $25

Upper East **Gobo**
1426 3rd Ave (at 81st St.)
212-288-4686 $31

Midtown West **Morae Restaurant**
240 Central Park S (bet. 58th & 59th St.)
212 582 5100 $130

Midtown West **Rue 57**
60 W. 57th St. (at 6th Ave.)
212-307 5050 $45

Midtown East **Fusha Asian Cuisine**
1065 1st Ave (at 58th St.)
212-752-8883 $35

Midtown East **Jazz at Kitano**
The Kitano Hotel, 66 Park Ave (at 38th St.)
212-885-7123 $35

Rica on Lexington Ave
115 Lexington Ave (at 28th St.)
212-686-5400 $20

West Village **Betel**
51 Grove St. (bet. Bleeker St. & 7th Ave. S.)
212 352-0460 $30

West Village **CBeo***
108 W. 14th St. (bet. 6th & 7th Ave.)
212-206-8388 $10

East Village **Friend House**
106 3rd Ave. (at 13th St.)
212 388-1088 $22

East Village **Prime & Beyond New York**
30 E. 10th St. (bet. 3rd & 4th Ave.)
212 505-0033 $35

Lower Manh **Rice***
292 Elizabeth St. (bet. Houston & Bleecker St.)
212-226-5775 $15

Lower Manh **The General**
109 Bowery New York, NY 10002
212-271-2101 $0

Tribeca **Khe-yo**
157 Duane St. (bet. Hudson St. & W. Broadway)
212 587-1088 $30

Brooklyn **Blue Ribbon Brooklyn**
280 5th Ave. (bet. 1st St. & Garfield Pl.)
718-840-0404 $55

Brooklyn **Kiwiana**
147 Union St. Brooklyn, NY 11215
718-230-2682 $35

Long Island **TOKU**
2014C Northern Blvd, Manhasset, NY 11030
516-627-1655 $55

New Jersey **ADZORA Restaurant**
407 Bloomfield Ave, Montclair, NJ 07042
973-233-0400 $30

New Jersey **Biegs Burgers***
249 Main St, Fort Lee, NJ 07024
201-585-6454 $10

New Jersey **Koa Koa Yogurt**
1905 Lemoine Ave, Fort Lee, NJ 07024
201-944-8484 $8

New Jersey **the tea bar**
1936 Palisades Ave #4 Fort Lee, NJ 07024
201-944-3102 $10

Korean BBQ & Natural Tofu Soup
Serving the true flavor of Korea for 15 years.
34 W 32nd St 2nd Fl (bet. 5th & Broadway), NYC, 10001
Tel. 212-736-8002 / www.seoulgarden32.com
SEOUL GARDEN
OPEN 7 DAYS

BUCKET LIST ASIAN TRAVEL: TAIWAN IS CALLING

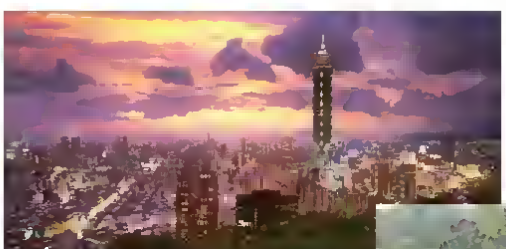
Taiwan has for years been a popular spot for Japanese vacationers, but it has also been rising in popularity around the world, with annual visitors increasing from 1 million in 2001 to over 7 million in 2014. Its location just southwest of Japan makes it highly convenient for Americans visiting Tokyo (just over a 3 hour flight), and its mix of nature, history, charming towns and vibrant cities captivate western and Asian visitors alike. With some help from the Taiwan Tourism Bureau in New York City, we got some insight into what makes this small island such an incredible place to visit.

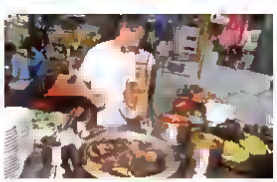
The island of Taiwan is located off the eastern coast of mainland China, just south of Okinawa and north of the Philippines. It offers a tropical climate with hot (over 86°F) and humid summers from June through September. Winters are not only cold, but also the wettest time of the year, making it less convenient for traveling. Spring is pleasant but wet, so the most popular time for visitors tends to be during the cool and drier autumn season (October to December).

First impressions. Taiwan's capital, the City of Taipei, is brimming with cosmopolitan flair, numerous historic sites, robust nightlife, and truly heavenly food. Short trips to Taiwan are best spent here, where people of all ages can enjoy a vibrant selection of activities. The excellent metro system makes it easy to shuttle between neighborhoods, and visitors can easily get to landmarks such as the Chiang Kai-shek Memorial Hall and the Grand Hotel, as well as high-end shopping and nightlife destinations such as Taipei 101 and Ximending. Suburbs of Taipei are equally amazing, and offer lush mountainous surroundings just a short train or bus ride away. Those looking to relax at a hot spring should put Beitou on their list. The coastal town of Jiufen is also a must – this former mining town is said to have inspired some of the designs in Hayao Miyazaki's film *Spirited Away*, with its tea houses, food stalls, and coastal views.

Head out of the city, and there is everything from hot springs to hiking trails and endless coastline. For trips longer than a week, visitors are encouraged to Central Taiwan where there are many national parks and lakes, or South Taiwan to visit cities like Kaohsiung (the southern capital) – only a 1.5 hour trip on the high-speed rail. Eastern Taiwan is a nature lovers' paradise, offering mountains, gorges, and the ocean. Finally, satellite islands such as Green Island, Orchid Island and Penghu offer wonderful getaways.

Take advantage of the night. Perhaps the most mandatory places to go in Taipei are its night markets. Think of them as nightly culinary festivals, featuring an incredible array of food stands with local cuisine ranging from unforgettable oyster pancakes and 'stinky' tofu to more familiar items like fried rice and noodle soups. Those who have a taste for adventure will quickly discover dishes that they would wish they could get back in the US. While there is no shortage of excellent restaurants serving Taiwanese, Hakka, and international cuisine, night markets – such as the city's Shilin and Shida markets – should not be missed.





Counterclockwise from top: Night view of Taipei, Shilin night market, and Beitou hot springs.

All photos are provided by Taiwan Tourism Bureau, Ministry of Transportation and Communications, ROC.

Off Season perks. There is still plenty to enjoy during the hot and humid summers and rainy winters. Water summertime is perfect for activities like surfing in Honeymoon Bay in Yilan, snorkeling in Green Island, or just relaxing at the beach in Kenting. Heading there in the winter? Consider a hot springs journey to Yilan and Taitung, where you can relax at various resorts that offer a variety of baths and eateries.

Comfort, convenience, and adventure. Whatever you are looking for, the island of Taiwan has it. This country promises to stimulate all your senses, from the sights and sounds of the countryside to the flavors and sensations of the local culture. Make sure to put it on your list, especially if you are already visiting Japan.

Entertainment Event / Leisure

Exhibition

October 21 to November 14
"Against Gravity" Cyoko Tamai Exhibition
Ronin Gallery

Ronin Gallery is a member of Asia Contemporary Art Week (ACAW) a city-wide festival that celebrates contemporary Asian art in cutting edge exhibitions performances and other festivities Ronin Gallery will host the "Against Gravity" exhibition 30 new works from artist Cyoko Tamai will be featured. Her artworks use pigments lines and individual fibers to defy gravity coaxed from the paper to form a transient gauze She combines her inventive techniques and using traditional Japanese washi paper, made by National Living Treasure Hamada Sajio, creates unique contemporary artwork

Location: 425 Madison Ave., (at 49th St.) 3rd Fl., New York, NY 10017
www.roningallery.com
www.acaw.info

Performance

October 4
Salon Series No. 53: Japanese Legends: Yamanba and Hataori Monogatari
Sachiyo Ito and Co.

Salon Series is an ongoing program of performances informative and educational lectures lecture-demonstrations aimed at those who are interested in deepening their knowledge of the performing arts of Japan Salon Series No. 53 explores two major genres in Japanese legends Yamanba and Hataori Monogatari through discussion and presentation of two dances Yamanba (Old Woman in the Mountain), a Kabuki dance in Tokiwazu music, and the Weaving Crane, inspired by Tsuru no Ongaeshi (Return of the Gratitude by the Crane) choreographed by Sachiyo Ito will be performed. Guest artists include Kaoru Watanabe (flute) Tomoko Sugawara (harp) and Mari Nakano (weaver)

Location: Tenri Cultural Institute
43A W. 13th St., (bet. 5th & 6th Aves.), New York, NY 10011
TEL. 212 627 0265 / www.dancejapan.com

October 18
"Tokyo to New York" Concert
Tenri Culturel Institute

"Tokyo to New York" concert features six world premiers and six U.S. premiers composed for critically acclaimed clarinetist and hichiriki player Thomas Piercy by Tokyo- and NYC based composers Piercy will be joined in the concert by two of NYC's leading proponents of new music, pianists Taka Kigawa and Judith Olson. Also performing in the concert are sho player Chatori Shimizu and koto player Jun Ando. The music – in a wide variety of styles – features premiers by Fernando Otero, Gilbert Galindo, Jun Nagao, David Del Tredici, and Ian Ng

Location: 43A W. 13th St., (bet. 5th & 6th Aves.), New York, NY 10011
TEL. 212 645-2300
www.tenadaproductions.com/tokyo-to-new-york-2015-tenri-october

Event

September 25
Opening Reception at New Location
Hills Learning

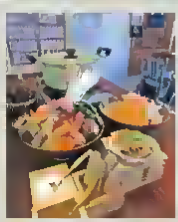
Hills Learning, which offers Japanese, Korean, Mandarin, Cantonese, Thai and English language classes, moved to a new location on Sept 1. They will be having a welcome reception to commemorate the grand opening of their new location. Hills Learning will introduce their language programs and display their new classrooms, which display art works and prints designed by the Japanese artist, Yasuyo Tanaka. At the reception Tanaka will be there to talk about her artwork. The reception is a pot luck party

Event Feature

September 27, October 5-10

Renewal Opening Events Featuring Sumo Wrestling Viewing, Sake and Yukata

AZASU



Lower East Side's local Izakaya AZASU recently revamped its concept as a sumo wrestling theme restaurant. In addition to their popular izakaya dishes such as kushikatsu (cutlet skewers) and gyoza dumplings, they introduce "chanko nabe", a type of hot pot regularly eaten by rikishi (sumo wrestlers). Known as a dish that fuels rikishi, it contains an abundant healthy mix of toppings. In order to enhance a "sumo-feel", they run Japanese sumo tournament broadcasting as well as plan to host sumo theme events including their "SUMO Viewing Party". Enjoy the real Japan with sumo wrestling matches along with chanko nabe and well-selected sake

Also being hosted is a Sake Tasting Event featuring Nanbu Bijin sake on Oct. 5. From Oct. 5-10, those who come in yukata (Japanese casual summer cotton kimono) will receive 20% off their total bill

49 Clinton St., (bet. Stanton St & Rivington Sts.)
New York, NY 10002
TEL. 212 777 7069 / www.azasunyc.com

so visitors are encouraged to bring any Japanese, Korean Chinese or Thai foods that they are learning about and are interested in sharing. Hills Learning will also provide light refreshments. It is open to the public (21 years or older to attend). The reception will be from 4:30-8 pm.

Location: 315 Madison Ave., (at 42nd St.), Suite 900
New York, NY 10017
TEL. 212 784 0694 / www.hillslearning.com

October 3, 10, 17, 24 and 31

Japanese Style Crepes at Queens Night Market

t-swirl Crepe

T-swirl Crepe will be featuring its 100% gluten free sweet rice flour crepes at the Queens Night Market. Using authentic Japanese matcha, homemade sauces and fine ingredients, t-swirl combines Japanese flavors with a Western modernity, creating a trendy and delicious new kind of crepe. Open at five different locations, stop by one of their stores or visit the market to taste their unique crepes. The Queens International Night Market is a large family-friendly market in Queens. The market will feature independent vendors selling merchandise, art and food. They will also host small performances.

Location: 90-02 168th St, (bet. Jamaica & 90th Aves.)
Queens, NY 11432
www.t-swirlcrepe.com / www.queensnightmarket.com

October 9-11

Costume Contest

Go!Go!Curry

For the duration of the New York Comic Con, held at the Javits Center, visit a Go!Go!Curry proudly wearing your costume, and take a picture with your Go!Go!'s curry. Upload your photo to the Go!Go!Curry FACEBOOK page and the photo with the most "likes" to the original posting wins 5 free curry tickets ($55 value). Don't miss this chance to proudly celebrate Comic Con in costume and win free curry. Contest voting period ends Oct. 15. Also, the Times Square location will deliver to Jacob K. Javits Convention Center during New York Comic Con. You can order via phone (212-730-5555), websites (Seamless, Grubhub, Delivery.com, Eat 24) or mobile apps (ChowNow).

Locations: Times Square
273 W. 38th St., (bet. 7th & 8th Aves.) / TEL. 212-730-5555

Chelsea Stadium
144 W. 19th St., (bet. 6th & 7th Aves.) / TEL. 212-255-4555

World Trade Center Stadium
12 John St., (bet. Broadway & Nassau St.) / TEL. 212-406-5555

Washington Square Park Stadium
231 Thompson St. (bet. W. 3rd & Bleecker Sts.) / TEL. 212-505-2555

www.gogocurryusa-ny.com
@GOGOCURRYUSA

October 19

Ceramics Exhibition and Sales

N.Y. Togei Kyoshitsu

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1984. They teach traditional artistries, aesthetics and functionality of togei. It will open an exhibition and sales space at Japan Block Fair, a street fair featuring Japan-related items and foods. On Oct. 18, the fair will be held on the Upper West Side on Broadway between 93rd & 94th Streets. Members in the ceramic school will show their works, which are also on sale.

Event location: Broadway bet. 93th & 94th Sts.
School location: 5 W. 30th St., 3rd Fl., (bet. Broadway & 5th Ave.)
TEL. 212-268-1711 / www.nytogei.com

October 22

Speaking Cultures

Efm Institute

As a globally recognized leader in learning and development solutions, the Eton Institute offers Mobile Learning programs internationally and Professional Development Training in over 100 languages. This October, the institute is hosting Speaking Cultures, a free multicultural social event. This event encourages interaction with new people from diverse backgrounds, practice speaking in another language and the learning of various cultures. Participants will receive a discount voucher for a language course and a free language app of personal preference.

Location: Coffebene
1611 Broadway, (at 49th St.), New York, NY 10019
TEL. 917-370-1644
www.americas.etoninstitute.com/events/category/americas-events

---

Happenings

Fall Campaign - 50% Off Massage

iOo Holistic Center

Located in Midtown Manhattan, iOo Holistic Center focuses on holistic therapy treatments that relieve stress and pain as well as Japanese acupuncture and shiatsu massage. Until Oct. 31, they are offering a special massage package for $99 (Reg. $200). The package includes a 30 min. herbal sauna, 65 min. full body massage and 15 min. arm massage.

Location: 22 E. 49th St., 3rd Fl., (bet. Madison & 5th Aves.), New York, NY 10017
TEL. 212 599 5300 / www.iOocenter.com

Lobster Noodle at $16 Off

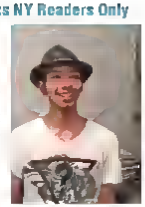
Phoenix Garden

Nestled in the residential area in Midtown East, Phoenix Garden has attracted New Yorkers for over 20 years by offering authentic Canton style Chinese cuisine. They are introducing Lobster Noodles on their a la carte menu this autumn, which used to be enjoyed only on the course menu. It features one whole lobster harvested in Maine in a plate. It has an abundance of lobster flavor infused in the sauce, which coats flat egg noodles well. The noodle is served for $26 which is $16 off the regular price.

Location: 242 E. 40th St., (bet. 2nd & 3rd Aves.), New York, NY 10016
TEL. 212 983-6666
www.phoenixgardennyc.com

Hair Cut for $20 for Chopsticks NY Readers Only

HAZUKI Hair Downtown



With 7 years of experience in both Japan and the U.S., Kenji, a new hair stylist at HAZUKI Hair Downtown, is offering a hair cut at a special discount price for Chopsticks NY readers. Those who mention Chopsticks NY when making an appointment will receive his hair cut for only $20 (Reg. $48 and up). Take a chance and enjoy an excellent hair cut at such a low price. He also does perm and color services at discount prices. (The price vary depending on the length of hair and types of coloring.)

Location: 102 Suffolk St., (bet. Delancey & Rivington Sts.)
New York, NY 10002
TEL. 646 642 9289 (text only) / k.keiji916@gmail.com

---

10 % Off Yukhoe and Makgeolli Set for Chopsticks NY Readers

Seoul Garden

Seoul Garden is a long standing, popular Korean food restaurant in Koreatown, Manhattan, offering hearty dishes using quality ingredients. They are holding a promotion to serve an exquisite set of yukhoe (beef tartare) and makgeolli (alcoholic beverage made from rice or wheat) for 10% off for Chopsticks NY readers. Yukhoe

in Seoul Garden is made from prime raw beef seasoned with a piquant dressing. Makgeolli contains an abundance of nutrients such as fiber, Vitamin B and C and lactic acid promoting digestion. Toward the cold season, warm up your body from inside with yukhoe and makgeoli.

This offer is valid in October and November.

Location. 34 W. 32nd St., (bet. 5th Ave. & Broadway) 2nd Fl. New York, NY 10001
TEL. 212-736-9002 / www.seoulgarden32.com

20% Off Hair Cut for Chopsticks NY Readers

Rebirth

Rebirth in Alphabet City is known for offering refined hair techniques from Japan, such as dry cut and "Shape Correction Cut" that maximizes each person's facial features. On Thursdays in October (Oct. 1, 8, 15, 22 and 29), they will hold a promotion for Chopsticks NY readers. Those mentioning Chopsticks NY when making an appointment will receive a hair cut at 20% off. The offer is valid for new customers only. Although the promotion applies to haircut only, Rebirth has excellent color services with a variety of color tones that meet the needs of any type of ethnicity.

Location. 304 E. 8th St., (bet. Ave. B & Ave. C), New York, NY 10009
TEL. 212-677-1742 / www.rebirthny.com

HOUSE Tofu Challenge

HOUSE FOODS

HOUSE FOODS is the leading tofu manufacturers in the U.S. and promotes healthy eating. As part of the company's mission to spread the goodness of tofu, HOUSE FOODS is sponsoring a recipe contest. From Sept. 21 to Nov. 11, post a picture of your best original tofu recipe to their Facebook page or Instagram using #housetofuchallenge for a chance to win $1,000. For official contest rules visit www.house-foods.com.

Info. www.facebook.com/housefoodsamerica
www.instagram.com/housefoodstofu
www.house-foods.com

Japanese Ice Cream Promo

iNoodles Ramen Restaurant

This October, iNoodles restaurant is giving its customers free Japanese ice cream in green tea and ginger flavors. The promotion is valid with any purchase over $10 until the end of the month. iNoodles Ramen Restaurant offers authentic Japanese cuisine with a modern twist. Featuring a variety of ramen dishes including the popular spicy tonkotsu gyu and chicken ramen, the restaurant also serves unique sake cocktail blends to accompany the meal.

Location. 150 W. 36th St., (bet. 6th & 7th Aves.), New York, NY 10018
TEL. 646-918-6863 / www.inoodlesramen.com

Free Whitening Kit with Dental Exam

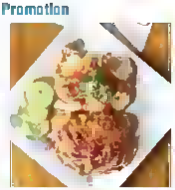
Dental Serenity of Manhatten

This October, Dental Serenity is offering its new patients a free whitening kit when they receive a dental examination, x-rays and cleaning. Dental Serenity of Manhattan offers services in general dentistry, cosmetic dentistry and more. With flexible payment options with or without insurance, Dental Serenity works closely with its patients to help maintain a healthy smile.

Location. 515 Madison Ave., (at 53rd St.), New York, NY 10022
TEL. 212-658-9266 / www.dentalserenity.us

Thailand New Yeer Brunch Promotion

SONGKRAN Thai Kitchen



"Songkran" means Thailand New Year Festival in the Thai language. In celebration of the upcoming festival, SONGKRAN Thai Kitchen is offering a Thai brunch promotion for customers to enjoy the flavorful Thai cuisine. For only $19.95, the brunch special includes entrée, drinks, side dishes and desserts. The second person pays $15. This promotion is only available this October on weekends and holidays until 4 pm.

Location. 330 8th Ave., (bet. 26th & 27th Sts.), New York, NY 10001
TEL. 212-239-8792 / www.songkrankitchennyc.com

New Store Opening Discount

I Love Lash

I Love Lash, the semi permanent eyelash extension boutique, recently opened a new store location. In celebration of its grand opening, I Love Lash will offer a 40% discount on any new set of eyelash extensions at the Tenafly location. The offer also includes the popular 100% real mink set at 40% off from its regular price of $250. This offer is only for new customers for the month of October. Don't forget to mention Chopsticks NY when making an appointment.

Location. 6 Highwood Ave., (bet. Jay St. & Hillside Ave.) Tenafly, NJ 07670
TEL. 201-569-6060 / www.iloveleashusa.com

Premium Sweet Potato Shochu Special

Komasa Jyoze / Katsu-Hama 55

Katsu-Hama 55, Japanese tavern, will be offering Kura no Shikon (premium sweet potato shochu by Komasa Jyozo) during the month of October. Crafted with premium sweet potatoes made by an award-winning potato grower with locally made rice koji, this shochu goes through an aging process that helps it mature into a well-rounded taste. Those ordering Salmon Carpaccio, Japanese Style Mackerel or Pepper Porkloin Cutlet and a glass of Kura no Shikon can enjoy the glass for $6 (Reg. $8).

Location. 43-45 W. 55th St., (bet. 5th & 6th Aves.)
New York, NY 10019 / TEL. 212-541-7145

Happenings Feature

A TRIBUTE TO MIFUNE: Restaurant Mifune Pre-Opening Event

Tokyo Restaurants Factory International (TRF International)

This June, Japanese screen actor Toshiro Mifune, who appeared in numerous samurai films--most notably in Kurosawa's *Yojimbo* and *Seven Samurai*, finally received a star on Hollywood's Walk of Fame 18 years after his death. The restaurant, Mifune, that took inspirations from the legendary actor, is scheduled to open next spring in New York and celebrating this, Tokyo Restaurants Factory International, owner of the restaurant, held a preview event at Japan Society on Sept. 9.

At the event, Hitoshi Watanabe, President of the TRF International, made a greeting speech, followed by a presentation by executive chef, Hiroshi Yoshitake (currently Sole Michelin starred restaurant in Paris) explaining the food and concept of the restaurant. Chef Yoshitake's exquisite dishes were served and guests could sample yet-to-come flavors. A shamisen performance by Yoshida Kyodai and sword-fight performance by Samurai Sword Soul also intensified the vibe at the event.

This event coincides with the 30-year anniversary of the upscale Mifune film series which took place at Japan Society and the world premier of *Mifune: The Last Samurai*, documentary film about the actor, at the Venezia International Film Festival.

www.mifune-restaurant.com

JFC INTERNATIONAL INC 55 Wildcat Way, Linden, NJ 07036 http://www.jfc.com
Tel: 908-525-4400
Fax: 908-474-040
OZEKI SAKE(USA) INC. www.ozekisake.com

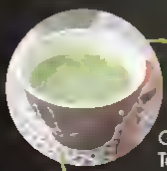
SHARP | Tea-Ceré

MATCHA MADE EASY

Make Authentic Matcha in 4 Easy Steps

1. **GRINDS** loose tea leaves into a fine powder.
2. **BREWS** water to your choice of hot or warm heat settings.
3. **WHISKS** the Matcha tea powder with hot water to prepare your tea.
4. **SERVES** Matcha tea into your cup.

Works with a variety of other teas and more!


Green Tea Latte

Chai Tea

Ice Cream with Green Tea Powder

Green Tea Pound Cake

Visit our website **NOW**

http://www.sharpusa.com/tea-cere